

Crianza
PREMIUM WINES



SOIL:

Central inland area with the unique Mediterranean Climate, combining dry summers with cold winters and dry wind. The vineyard is located at 722 meters above sea level (chalky, shallow soils).

WINEMAKING:

During the growing season, the grapes develop elegant aromas and flavors until ripe, when they are picked up from the vine. Once in the winery, the wine is made immediately, by means of a soaking process of the must, which has been obtained through a gentle pressure. Then, the alcoholic fermentation begins.

AGING:

Once fermented, the wine is poured in oak barrels for a period of six months, to maintain the balance between fruit and oak.

TASTING NOTES:

Tempranillo varietal wine produced with the best grape selection in order to achieve the highest quality.

- **SIGHT:** Purple and tile-colored, as a result of ageing in oak barrels.
- **AROMA:** It shows notes of black ripe fruits and spicy aromas, mixed with oak notes.
- **TASTE:** On the palate, very fruity, with ripe tannins, balanced and well structured, with a full-bodied, long finish.

CONSUMPTION ADVICE:

It matches perfectly with red meats, game and aged cheeses.

SERVING TEMPERATURE:

Best served between 15° and 18°C.

ALCOHOL VOLUME:

13%

100% Tempranillo
D.O. LA MANCHA

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