

# RED STILL

*Non Alcoholic*  
DE-ALCOHOLIZED



## 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 flavours until ripe, when they are picked up from the vine. Once in the winery, grapes are pressed to obtain the must, which is poured into soaking tanks. Then, the alcoholic fermentation begins. Once the traditional winemaking is finished, alcohol is extracted through the use of spinning cone column technology, which removes the alcohol along with the volatile flavours, aromas and essences in the wine. These flavours, aromas and essences are separated from the alcohol and then added back to the drink, resulting in a magnificent product with 0,0% alcohol volume and the characteristic aromas and flavours of a premium wine.

## TASTING NOTES:

This is a 100% Tempranillo wine with 0,0% alcohol volume.

- **SIGHT:** Bright garnet color with medium intensity and purplish hints.
- **AROMA:** The nose is of fine autumnal fruit, with raspberries and plums predominating and a hint of mint leaf in the finish.
- **TASTE:** On the palate it is attractive, approachable, and full of ripe fruit and with a touch of bitter cherry and some lovely woodland hints of truffle.

## CONSUMPTION ADVICE:

It matches perfectly with all meats, grilled fish and strong cheeses.

## SERVING TEMPERATURE:

Best served between 15° and 18°C.

## ALCOHOL VOLUME:

0,0%

# 100% Tempranillo

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