

Dry White

ENTRY LEVEL



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, 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, transforming sugar into alcohol. Once finished, the wine is filtered and bottled.

TASTING NOTES:

This is a white wine produced with high quality grapes.

- **SIGHT:** Yellowish colour with greenish shades.
- **AROMA:** Fresh and floral with fruity aromas.
- **TASTE:** Enjoyable and fresh on the palate. Smooth and persistent acidity. Its taste is clean, fruity and well balanced.

CONSUMPTION ADVICE:

It matches perfectly with all types of seafood, fish and fresh cheeses.

SERVING TEMPERATURE:

Best served between 5º and 7ºC.

ALCOHOL VOLUME:

11%

100% Airén

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