

Medium Dry Red

ENTRY LEVEL



BODEGAS VERDÚGUEZ

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 red wine produced with high quality grapes.

- **SIGHT:** Bright cherry color with purple shades.
- **AROMA:** Floral and hints of ripe fruit, almond, vanilla and caramel.
- **TASTE:** Complete, full-bodied and soft. Very pure and personal when you swallow it.

CONSUMPTION ADVICE:

It matches perfectly with all types of meat.

SERVING TEMPERATURE:

Best served between 15º and 18ºC.

ALCOHOL VOLUME:

11%

40% Tempranillo, 30%
Garnacha & 30% Tinto
Velasco

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