

# Medium Dry White

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 white wine produced with high quality airen grapes.

- **SIGHT:** Yellowish color with greenish shades. Clean and bright.
- **AROMA:** Very nice and expressive on the nose with floral and fruity aromas.
- **TASTE:** Fresh, mild wine with an enjoyable and smooth taste. This wine has the perfect harmony between sweetness and acidity.

## CONSUMPTION ADVICE:

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

## SERVING TEMPERATURE:

Best served between 5° and 7°C.

## ALCOHOL VOLUME:

11%

# 100% Airen

BODEGAS VERDÚGUEZ

C/ Los Hinojosos,1. Villanueva de Alcardete. (45810) Toledo / Spain.

Phone: +34 925 167 493 Fax: +34 925 166 148

[www.bodegasverduguez.com](http://www.bodegasverduguez.com) [export@bodegasverduguez.com](mailto:export@bodegasverduguez.com)