

# Medium Sweet Red

ENTRY LEVEL



BODEGAS VERDÚÑEZ

## 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 Tempranillo, Garnacha and Tinto Velasco grapes.

- **SIGHT:** Bright cherry color with purple shades.
- **AROMA:** On the nose it reminds of spicy black fruits.
- **TASTE:** Easy-drinking wine for all palates. Smooth, fruity with fine lines of almond, vanilla, berries and smoky notes.

## CONSUMPTION ADVICE:

It matches perfectly with Asian food and with any meats in sweet sauces. It is also recommended with appetizers and desserts.

## SERVING TEMPERATURE:

Best served between 15° and 18°C.

## ALCOHOL VOLUME:

11%

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

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