

Medium Sweet 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 red wine produced with high quality Airen grapes.

- **SIGHT:** Bright yellow color with greenish hues, clean and bright.
- **AROMA:** Floral and fresh with fruity aromas like apple, pineapple, plum and apricot.
- **TASTE:** Complex, fresh, slightly sweet and fruity, with an undeniable aftertaste and well balanced.

CONSUMPTION ADVICE:

It matches perfectly with seafood, fish or fresh cheeses.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

11%

100% Airen

BODEGAS VERDÚGUEZ

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