



MEDIUMDRY SPARKLING RED WINE

The wine sector has been basically traditional in the way of bottled and promote all types of products... But as always, in our effort to satisfy the market demands, Bodegas Verduguez launch these new format of **Can wines** in order to attend the younger generation into to fascinating world of wines.

Considering the environment we offer our clients an ecofriendly option. Cans are infinitely recyclable.

ORIGIN: Castila-La Mancha, Spain

PRODUCT: Mediumdry Sparkling Red Wine

VARIETIES: 40 % Tempranillo, 30% Garnacha, 30% Velasco

VINIFICATION: During the growing season, the 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 at controlled temperature of 18°C, in order to retain its aromatic characteristics. After fermentation, the wine is filtered and stabilized. Micro-filtration is performed in order to sterilize it. CO2 is added to make it bubbly and then the wine is finally canned.

TASTING NOTES:

This is a sparkling and refreshing drink produced from red wine. This wine is delightfully, fresh, fruity and soft. Intense and attractive strawberry-red colour. Fresh sensations with hints of berries. Pleasant freshness with subtle touches of acidity and strong flavours on the palete

PERFECT DISH: It matches perfectly with all types of apperitizers, seafood or fish. Best served chilled, between 5° and 7°C

ALCOHOL VOLUME: 11%

PALLET INFORMATION:

Can Size: 250mL

Cans per Case: 24 x 250ml

Cans per Pallet: 3.168 cans (132 cases)

40 ft Container (25 Europallets): 79.200 cans (3300 cases) 20 ft Container (11 Europallets): 34.848 cans (1452 cases) 20 ft Container (hand loaded): 67.200 cans (2800 cases)