

GOLD FLAKES

Sparkling Wines

TOP RANGE



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, 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 the wine. CO2 is added to make it bubbly and the wine is finally bottled. Before corked, 22-carat gold flakes are added, bringing a distinctive touch.

TASTING NOTES:

This is a 50% Airen, 30% Chardonnay and 20% Moscatel wine.

- **SIGHT:** Pale yellow colour. Bright, crystalline and constants bubbles. Fine gold flakes bring the touch and make the difference.
- **AROMA:** Fruity aromas of good intensity. Clean, fresh and pleasant.
- **TASTE:** It has a creamy mouthfeel and well integrated bubbles, harmonious acidity and elegant flavour, with delicate notes of citrus. Well marked sharpness with personality, long and balanced.

CONSUMPTION ADVICE:

Soft and sweet to take on any occasion and anytime.

It matches perfectly with all kind of appetizers, seafood and fish, as well as salads, risottos, pasta and deserts.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

11%

50% Airen, 30% Chardonnay, 20% Moscatel

BODEGAS VERDÚGUEZ

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