

# Gran Reserva

PREMIUM WINES



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:

The process begins upon harvesting our best and older vineyards. Grapes must be harvested at the exact moment according to their ripeness, color intensity and PH level. Once at the winery, the grapes are pressed to obtain the must. This must is poured into a tank, where alcoholic fermentation will occur. The second step is pressing the grapes to obtain the must. Fermentation will begin at this stage, turning the grape sugar into alcohol and carbon dioxide. Once fermentation is complete, the wine will be cleared and filtered.

## AGEING:

The wine is aged for twenty four months in French oak barrels. It will be bottled afterwards, ageing in the bottle for another thirty six months, which allows for the full development of its characteristics.

## TASTING NOTES:

This 100% Tempranillo wine has been produced with the best grape selection in order to obtain the best quality.

- **SIGHT:** Ruby color with rusty rims and amber shades.
- **AROMA:** Complex nose, intense and elegant, spicy aromas, which remind of almonds.
- **TASTE:** On the palate, it shows high levels of acidity, mineral and fruity notes, which makes it soft, well-structured and with a long, pleasant finish.

## CONSUMPTION ADVICE:

It matches perfectly with red meats, game and aged cheeses.

## SERVING TEMPERATURE:

Best served between 15°C and 18°C.

## ALCOHOL VOLUME:

13%

# 100% Tempranillo

## D.O. LA MANCHA

**BODEGAS VERDÚÑEZ**

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