

Kagor

OTHER WINES



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 mature, when they are picked up from the vine and left to dry in the sun. 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 wine product produced with high quality grapes that have been let to mature on the vine and left to dry in the sun before fermented.

- **SIGHT:** Intense, deep red velvet color.
- **AROMA:** Sweet and soft, with aromas of red grape, ripe black cherry and blackcurrant.
- **TASTE:** Intensely sweet taste with subtle natural notes of traditional red grapes and chocolate.

CONSUMPTION ADVICE:

This traditional drink is specially recommended to be consumed with desserts.

SERVING TEMPERATURE:

Served between 15° and 18°C.

ALCOHOL VOLUME:

11%

BODEGAS VERDÚGUEZ

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