

MEDIUM DRY

Sparkling Wines
TOP RANGE



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, after which it will age for 9 months. This wine is made through the *Champenoise* method (traditional), meaning that it will have a second fermentation once bottle.

TASTING NOTES:

This is a 50% Airen and 50% Chardonnay wine.

- **SIGHT:** Clear, pale straw colour. Light yet persistent bubbling.
- **AROMA:** Toasty, fruity with hints of vanilla and grapefruit
- **TASTE:** Pleasant in mouth, excellent balance with high acidity, tastes creamy, reminds of peaches.

CONSUMPTION ADVICE:

It matches perfectly with spiced foods, brunch or as a dessert wine.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

11,5%

50% Airen, 50% Chardonnay

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