

# MEDIUM DRY ROSÉ

## *Sparkling Wines*

MEDIUM RANGE



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:

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 bottled.

### TASTING NOTES:

This Rosé sparkling wine has been produced with the best grape selection in order to achieve the highest quality. This sparkling wine is delightfully fresh, fruity and soft.

This is a 80% Tempranillo and 20% Moscatel wine.

- **SIGHT:** Attractive strawberry-red colour.
- **AROMA:** Fresh sensations with hints of berries.
- **TASTE:** Pleasant freshness with subtle touches of acidity and strong flavours on the palate.

### CONSUMPTION ADVICE:

It matches perfectly with all types of appetizers, seafood or fish

### SERVING TEMPERATURE:

Best served between 5° and 7°C.

### ALCOHOL VOLUME:

11%

# 80% Tempranillo, 20% Moscatel

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