

MOSCATEL

Sweet 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:

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. Once finished, the wine is filtered and bottled.

TASTING NOTES:

This is a 100% D.O. La Mancha Moscatel wine. It has been made with the best grape selection in order to achieve the highest quality.

- **SIGHT:** Yellowish color with greenish shades.
- **AROMA:** Fruity on the nose, with hints of honey, jasmine and orange.
- **TASTE:** Refreshing, fruity, soft and sweet wine. This is an easy-drinking wine for every palate.

CONSUMPTION ADVICE:

This wine is particularly recommended with desserts.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

12%

100% Moscatel

D.O. LA MANCHA

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