

Oaked Selection
PREMIUM WINES



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 elaboration process starts at the vineyard, when grapes are considered ripe. Full bunches are received in the winery press, where their stems are removed, and the must is pressed out of the grape. Then, fermentation process will begin: the grape skins are broken and the yeast acts on the sugar, turning it into alcohol.

AGEING:

The wine is matured in American and French oak barrels for four months to make it settle, achieving its optimal point of maturity.

TASTING NOTES:

This wine is a mixture of our best grape selections of Tempranillo (60%), Syrah (20%) and Merlot (20%), in order to achieve the best quality.

- **SIGHT:** Purple and tile color shades, as a result of ageing in oak barrels.
- **AROMA:** Ripe fruit mixed with classic spice and tasty aromas
- **TASTE:** Balanced, structured and round wine with a smooth taste, wide entrance and sweet tannins.

CONSUMPTION ADVICE:

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

SERVING TEMPERATURE:

Best served between 15° and 18°C.

ALCOHOL VOLUME:

13%

60% Tempranillo, 20% Shiraz
& 20% Merlot
D.O. LA MANCHA

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