

# TEMPRANILLO

*Varietal Wines*  
ORGANIC 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:

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. To produce our organic wines, we use low sulphite doses, three times less than in traditional wines.

## TASTING NOTES:

This is a 100% Tempranillo wine.

- **SIGHT:** Intense ruby and bright cherry colors with violet hues.
- **AROMA:** Floral with hints of almonds, ripe fruit, vanilla and spicy notes.
- **TASTE:** Complete, full-bodied wine with a moderate acidity, dry with woody tones and has the perfect balance of deep fruit flavors and lightness.

## CONSUMPTION ADVICE:

It matches perfectly with all type of fishes with sauce, meats and cheeses.

## SERVING TEMPERATURE:

Best served between 15° and 18°C.

## ALCOHOL VOLUME:

13%

# 100% Tempranillo

## D.O. LA MANCHA

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