

VERDEJO

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% Verdejo wine. It is made with special care in order to obtain a mellow, harmonious and consistent wine.

- **SIGHT:** Pale yellow-hued wine with green gleams. Bright and clean.
- **AROMA:** Tropical fruits complete in the nose over a backdrop of characteristic verdejo scents, such as lavender, blossoms and fresh herbs.
- **TASTE:** Elegant fruit flavours with citric notes, balanced with an acidity touch giving the wine a noticeable freshness.

CONSUMPTION ADVICE:

It matches perfectly with all type of seafood, soft cheeses, appetizers or Asian food.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

13%

100% Verdejo

D.O. LA MANCHA

BODEGAS VERDÚGUEZ

C/ Los Hinojosos, 1. Villanueva de Alcardete. (45810) Toledo / Spain.

Phone: +34 925 167 493 Fax: +34 925 166 148

www.bodegasverduguez.com export@bodegasverduguez.com