

## 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:

It all starts with grapes on the vine, ripening during the most exciting time of the year. It is extremely important that the grapes and musts have the best characteristics in order to achieve the highest quality for our *Reserva*. Grapes are separated from the bunch and introduced into soaking tanks. Alcoholic fermentation will transform sugar into alcohol.

## AGEING:

At the end of the process, the wine completes its structure in French Oak Barrels for twelve months, when the aromatic components of the wood are transferred to the wine. After the ageing process, the wine is bottled with top quality corks to preserve all its characteristics. Finally, bottles are laid to rest in horizontal position.

## TASTING NOTES:

One of our winery's treasures, a very well structured wine, which can be noticed due to its deep aroma with a good expression of finely toasted elements.

- **SIGHT:** It is characterized by a ruby color with dark cherry shades.
- **AROMA** Powerful and fleshy, with tannins of fruit and wood.
- **TASTE:** A fine wine, well balanced between mineral, fruity and oaky flavors.

## CONSUMPTION ADVICE:

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

## SERVING TEMPERATURE:

Best served between 15°C and 18°C.

## ALCOHOL VOLUME:

14,9%

# 100% Tempranillo

## D.O. LA MANCHA

### BODEGAS VERDÚÑEZ

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