

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 process begins upon harvesting our best and oldest vineyards. Once at the winery, the grapes are pressed to obtain the must. This must is poured into a tank, where alcoholic fermentation will occur.

AGING:

The wine completes its structure in our French oak barrels, in which it will stay for twenty four months. The wine is ready to be consumed after being in the bottle for at least another five years, to allow the full development of its characteristics.

TASTING NOTES:

This 100% Tempranillo wine has been produced with the best grape selection in order to obtain the best quality.

- **SIGHT:** Ruby-colored with dark cherry shades.
- **AROMA:** Combines hints of toast, vanilla and leather.
- **TASTE:** On the palate, it is clear, tasty, complete and well-structured. It is full of mature tannins and has a long finish.

CONSUMPTION ADVICE:

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

SERVING TEMPERATURE:

Best served between 15°C and 18°C.

ALCOHOL LEVEL:

13%

100% Tempranillo

D.O. LA MANCHA

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