

BLUE

*Sparkling Wines*  
MEDIUM RANGE



**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, transforming sugar into alcohol at controlled temperature of 18°C, in order to retain its aromatic characteristics. It is only allowed to ferment partially, to control the alcohol content in it. Grape must is added, increasing the sugar contents, along with the elements to obtain its flavour and blueberry colour. At the final stage, carbon gas is added, and the cocktail is finally bottled.

**TASTING NOTES:**

This is an elegant blue sparkling cocktail, an aromatized drink made from sparkling wine with persistent bubbles, refreshing taste and fruity aroma.

This is a 100% Airen wine cocktail.

- **SIGHT:** Blueberry-coloured, clean and bright. Characterized by abundant bubbles of medium size.
- **AROMA:** Fresh sensations with hints of blue fruits like blueberries, blackcurrant blackberries and plums.
- **TASTE:** Fruity, sweet and fresh with a subtle touch of acidity.

**CONSUMPTION ADVICE:**

It matches perfectly with any appetizers, seafood and desserts.

**SERVING TEMPERATURE:**

Best served between 6° and 8°C.

**ALCOHOL VOLUME:**

5,5%

100% Airen

**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](http://www.bodegasverduguez.com) [export@bodegasverduguez.com](mailto:export@bodegasverduguez.com)