

GREEN FIRE

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 muscatel wine. Additives for the fire effect are added at this point. Finally, carbon gas is added to the cocktail, then it is bottled.

TASTING NOTES:

This is an elegant sparkling cocktail. It is designed to bring the fun, shining like fire when shaken and then going back to looking clear and calm.

- **SIGHT:** Bright straw-yellow colour with a metallic green colour effect with constant, small bubbles slowly released.
- **AROMA:** Delicate fragrance, reminiscent of white flowers and hints of citrus fruits.
- **TASTE:** Spectacularly fruity and refreshing with a citrus aftertaste and a pleasant touch of muscatel. On the mouth, it is sweet and slightly persistent with balanced and integrated acidity.

CONSUMPTION ADVICE:

It matches perfectly with any appetizers, seafood and desserts.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

5,5%

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