

SWEET ROSÉ

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. After fermentation, the wine is filtered and stabilized. Micro-filtration is performed in order to sterilize it. CO2 is added to make it bubbly and then the wine is finally bottled.

TASTING NOTES:

This is an elegant sparkling wine with persistent bubbles, refreshing taste and fruity aroma.

This is a 80% Tempranillo and 20% Moscatel wine.

- **SIGHT:** Clean and bright, attractive red currant color, with bright violet hues and orange reflections. Characterized by abundant bubbles of medium size.
- **AROMA:** Fresh and bright, clean and elegant, intense notes of red fruits, particularly raspberry, enhanced by gentle citrus notes and Moscatel aromas
- **TASTE:** Pleasant first taste, good bouquet. Balanced with a good persistence, rich and creamy.

CONSUMPTION ADVICE:

It matches perfectly with all types of appetizers, seafood, fish and risottos.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

11%

80% Tempranillo, 20% Moscatel

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