

SWEET WHITE

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 sparkling wine is particularly refreshing, nice and smooth, due to its finely integrated bubbles and sweet floral notes. The result is a young and fruity wine.

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

- **SIGHT:** Yellow colour with golden hues. Very fine bubbles, pearl, persistent and elegant. Very bright sparkling wine, pleasant to behold.
- **AROMA:** Delicate fragrance but intense aroma. Sweet, reminiscent of ripe grapes. Clean, interesting and enjoyable.
- **TASTE:** The tip of sweetness and acidity is well balanced, with a touch of fruity and floral notes. Very pleasant aftertaste.

CONSUMPTION ADVICE:

This sweet sparkling wine is very soft, natural and easy to drink.

It is a versatile wine, recommended for an aperitif and especially to drink with desserts, fruits and chocolates. It also matches perfectly with foie, cheese, and fresh and light dishes like salads, pasta and desserts.

SERVING TEMPERATURE:

Best served between 6° and 8°C.

ALCOHOL VOLUME:

11%

80% Airen, 20% Moscatel

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