



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 flavors 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. This is when the alcoholic fermentation begins. It will be allowed to ferment until it has reached the desired color. Then, the peelings will be removed from the must, which will be left to finish fermenting. After this, the wine is filtered and bottled.

TASTING NOTES:

This 100% Tempranillo varietal wine is produced with the best grape selection in order to achieve the highest quality.

- SIGHT: Attractive, glossy strawberry red.
- AROMA: It reminds of berries, melon, lime, peach, cream soda and strawberry.
- **TASTE**: Full bodied and fruity with strong flavours and hints of strawberry and cherry. This wine brings a pleasant freshness on the palate and a subtle touch of acidity.

CONSUMPTION ADVICE:

It matches perfectly with all types of fish and seafood.

SERVING TEMPERATURE:

Best served between 6° and 8°C.

ALCOHOL VOLUME:

12%

100% Tempranillo D.O. LA MANCHA

BODEGAS VERDÚGUEZ