

AIREN

*Varietal Wines*  
MIDDLE RANGE



BODEGAS VERDÚÑEZ

#### 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. Once finished, the wine is filtered and bottled.

#### TASTING NOTES:

This is a 100% Airen wine.

- **SIGHT:** Straw colour with greenish hints; clean, bright and clear wine.
- **AROMA:** On the nose, it is very nice and expressive, releasing clear and clean fruity aromas with hints of citrus, exotic fruits and floral notes.
- **TASTE:** On the mouth, it is elegant and sophisticated with balanced acidity. It has a well-balanced, fine finish. Citrus and white fruits aftertaste.

#### CONSUMPTION ADVICE:

It matches perfectly with appetizers, fish, cereals, pasta, and particularly, seafood.

#### SERVING TEMPERATURE:

Best served between 5° and 7°C.

#### ALCOHOL VOLUME:

12%

**100% Airen**  
**D.O. LA MANCHA**

#### BODEGAS VERDÚÑEZ

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