

# CHARDONNAY

*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% Chardonnay wine.

- **SIGHT:** Yellowish color, gaining intensity over the time.
- **AROMA:** Tropical and grapefruit aromas with hints of vanilla, pineapple, honey and peach.
- **TASTE:** Fruit flavors, smooth with a nice harmony, full bodied, very clean, long finish, structured and strong wine, despite the fact that it is young

## CONSUMPTION ADVICE:

It matches perfectly all types of seafood, crustaceans, fishes and soft cheeses.

## SERVING TEMPERATURE:

Best served between 5° and 7°C.

## ALCOHOL VOLUME:

12%

# 100% Chardonnay

## D.O. LA MANCHA

### BODEGAS VERDÚÑEZ

C/ Los Hinojosos, 1. Villanueva de Alcardete. (45810) Toledo / Spain.

Phone: +34 925 167 493 Fax: +34 925 166 148

[www.bodegasverduguez.com](http://www.bodegasverduguez.com) [export@bodegasverduguez.com](mailto:export@bodegasverduguez.com)