

MERLOT

Varietal Wines
MIDDLE 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. Once finished, the wine is filtered and bottled.

TASTING NOTES:

This is a 100% Merlot wine.

- **SIGHT:** Intense ruby and cherry colours, elegant and shiny.
- **AROMA:** Floral with hints of almond, hazelnut, vanilla, caramel and ripe fruit.
- **TASTE:** Balanced, soft tannins, complete and full-bodied wine with moderate acidity. Very pure and personal when you sip and swallow it.

CONSUMPTION ADVICE:

It matches perfectly with all type of meats, stews and cheeses.

SERVING TEMPERATURE:

Best served between 15° and 18°C.

ALCOHOL VOLUME:

12%

100% Merlot
D.O. LA MANCHA

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