

SAUVIGNON BLANC

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% Sauvignon Blanc wine.

- **SIGHT:** Clear, bright and yellowish-colored.
- **AROMA:** Intense, fresh and fruity with hints of lemon, melon, honey and spices.
- **TASTE:** Well balanced and persistent with clean finish and hints of minerals, lemon and ripe fruit.

CONSUMPTION ADVICE:

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

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

12%

100% Sauvignon Blanc

D.O. LA MANCHA

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