

SYRAH

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% Syrah wine.

- **SIGHT:** Deep cherry colour with raspberry and ruby shades.
- **AROMA:** Intense violet, rich and ripe with spicy black fruits.
- **TASTE:** Complete and full-bodied wine but not too heavy on the palate. It is smooth, fruity with fine lines of almond, vanilla, berries and smoky notes

CONSUMPTION ADVICE:

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

SERVING TEMPERATURE:

Best served between 15° and 18°C.

ALCOHOL VOLUME:

12%

100% Syrah

D.O. LA MANCHA

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