

TEMPRANILLO ROSÉ

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 flavors 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. This is when the alcoholic fermentation begins. It will be allowed to ferment until it has reached the desired color. Then, the peelings will be removed from the must, which will be left to finish fermenting. After this, the wine is filtered and bottled.

TASTING NOTES:

This is a 100% Tempranillo wine.

- **SIGHT:** Intense pinkish.
 - **AROMA:** Very fruity, causing fresh sensations and reminding of cherries, strawberries and roses.
 - **TASTE:** Very palatable and refreshing wine with moderate acidity. Enjoyable and pleasant taste and aftertaste.
- This is a lovely, full bodied rosé with strawberry and rose flavours.

CONSUMPTION ADVICE:

It matches perfectly with all type of fish, seafood and cheeses.

SERVING TEMPERATURE:

Best served between 6° and 8°C.

ALCOHOL VOLUME:

12%

100% Tempranillo D.O. LA MANCHA

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