

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:

This wine is made in the vineyard; grapes must be harvested at the exact time. Once the bunches are received at the winery, their fresh, ripe grapes are pressed in order to remove the stems. Alcoholic fermentation will transform sugar into alcohol, after which temperature is controlled at 18°C to retain the aromatic characteristics. The wine is cleared and filtered afterwards to keep it clean and shiny. Finally, it is bottled with a high quality cork to ensure its adequate preservation.

TASTING NOTES:

Fruity, fresh and expressive. A young, genuinely delicious verdejo.

- **SIGHT:** Pale yellow color with green glints.
- **AROMA** Intense lemon zest and minerals on the nose, with ripe apple and peach notes arriving in the air.
- **TASTE:** Energetic and elegant mélange of fruits and minerals with clean finish.

CONSUMPTION ADVICE:

It matches perfectly with fish, seafood and fresh cheeses.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

13%

100% Verdejo D.O. LA MANCHA

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