SANZ VERDEJO

Made from 100% Verdejo, the queen variety of Rueda, grown on the winery's own vineyards located in La Seca. The entire traditional vinification process was carried out under strict quality control following select harvesting by hand.

Vintage: 2017

Tasting Notes:

Young, fruity white with a brilliant, limpid appearance; displays a complex, intensely floral and fruity nose. Full and tasty in the mouth with the unmistakeable character of the Verdejo variety. A gem of a wine packed with the personality of Rueda.

Gastronomy:

Ideal with all types of baked and grilled fish, as well as seafood and shellfish. Also perfect with soft cheeses.

Serving temperature:

Serve between 8 and 10º C.

Packaging:

White 75cl. Bordeaux bottle.



