

FINCA LA COLINA DRESSAGE

The term Dressage refers to equestrian training and gives name to the Olympic discipline also called Dressage. Dressage is considered an art form, is the highest expression of horse training where a perfect bond between horse and rider is formed. Dressage is evaluated on rationality, balance and harmony.

Finca La Colina Dressage is a “terroir” white wine perfect for laying down and is made with Verdejo grapes. The grapes come from the oldest vines from our Finca La Colina vineyard. Wine was fermented and aged on fine lees in clay-cement vertical ovoid tanks, foudres and French oak barrels. The perfect combination of these 3 winemaking techniques achieves excellence when bottled.

Vintage: 2016

Variety: 100% Verdejo

Production: 3000 bottles

Tasting Notes:

Single grape variety with a yellow straw color, with greenish highlights. Clean and brilliant.

Intense and complex with an elegant nose. Subtle, aromatic and balsamic with spicy nuances. Fragrant notes and outstanding mineral features.

In the mouth it is silky and voluminous, with a fine, velvety and structured mouthfeel. The mineral features reveal complexity, length and persistence. An excellent Verdejo with potential for growth.

Gastronomy:

Superb combination with cannelloni, stuffed with poularda and foie sauce or with a rice with scarlet shrimps.

Ideal companion for all types of smoked food, seafood and fish dishes. Delicious with a bull tuna tartare with a sea urchin and truffle sauce.

Serving Temperature:

Between 9 and 11 °C.



VINOS SANZ
Bodegueros desde 1870