

Finca la Colina

Dressage



VARIETY: 100% Verdejo

VINTAGE: 2017

CLIMATE: Continental Mediterranean

ALTITUDE: 350 meters

SOIL: Alluvial soils fully covered with rounded pebbles. Rich in magnesium and calcium and poor in organic matter

AVERAGE VINE AGE: 55 years

LOCATION: La Seca (Valladolid)

WINEMAKING:

Finca La Colina Dressage is an age-worthy white wine crafted from Verdejo grapes sourced from our oldest vines. The wine is aged on its fine lees for 18 months in a combination of concrete ovoid tanks, foudres, and 500-litre French oak barrels, and then further refined in bottle before release.

This is a harmonious blend of three distinct vinifications, achieving excellence through meticulous blending and ageing.

TASTING NOTES:

APPEARANCE: Clean and bright straw yellow with golden highlights.

NOSE: Intense, complex and elegant. Subtle balsamic and spicy aromas intertwine with herbal notes, honeyed and almond nuances, and a marked minerality – the hallmark of our estate.

PALATE: Silky and voluminous, with a fine and velvety texture. Structured, with mineral traits that reveal great complexity and lead to a long, fresh and persistent finish. A remarkable age-worthy white with impressive potential for development.

FOOD PAIRING:

A magnificent match for poularde cannelloni with foie sauce or carabinero prawn rice. Ideal with smoked dishes, seafood and fish, and perfect alongside bluefin tuna tartare with sea urchin and truffle.

% Alc: 13  8 - 10°C  75 cl.
Contains sulfites

VINOS SANZ
Bodegueros desde 1870