

Finca la Colina *El Vencejo*



VARIETY: 100% Verdejo

VINTAGE: 2022

CLIMATE: Continental Mediterranean

ALTITUDE: 750 meters

SOIL: Sandy with a fraction of clay and covered with silica pebbles

YEAR OF PLANTING: 1970

LOCATION: La Seca (Valladolid)

WINEMAKING:

Following an exclusively manual harvest, the grapes undergo an 8-hour cold maceration. Fermentation then takes place in concrete ovoid tanks, where the wine remains in contact with its fine lees for 12 months. After bottling, the wine continues its ageing in bottle.

A great age-worthy white that is only released in exceptional vintages.

TASTING NOTES:

APPEARANCE: Clean and bright straw yellow with steely reflections.

NOSE: Elegant balsamic and citrus notes — especially grapefruit — stand out, along with a marked minerality.

PALATE: Highly complex and smooth, with a fresh, elegant mouthfeel that results in a refined and gastronomic wine.

FOOD PAIRING:

Perfect with grilled red porgy served with parsnip cream and fresh herbs, or poultry stews such as slow-cooked confit coquelet. Also an excellent match for rice dishes with boletus and wild mushrooms.

% Alc: 12,5  8 - 11°C  75 cl.
Contains sulfites

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