

Sanz

Ecológico



Eco



VARIETY: 100% Organic Verdejo

VINTAGE: 2024

CLIMATE: Continental Mediterranean

ALTITUDE: 720 meters

SOIL: Stony brown soils rich in magnesium and calcium, over rocky deposits poor in organic matter

AVERAGE VINE AGE: 30 years

LOCATION: La Seca (Valladolid)

WINEMAKING:

After the harvest, we carry out a pre-fermentation cold maceration below 7 °C, followed by pressing, selecting only the highest-quality free-run must. This must undergoes a long, carefully controlled settling process to ensure clarity while preserving the variety's aromatic compounds. Fermentation then takes place at low temperature, below 13 °C, resulting in a wine with intense aromas and a strong varietal and fruity character on the palate. A Verdejo that respects both the variety and the environment.

TASTING NOTES:

APPEARANCE: Clean and bright straw yellow.

NOSE: Elegant, pure and intense, with aromas of green apple, citrus and fresh herbs.

PALATE: Very well balanced, smooth and structured thanks to its acidity. Flavours of fresh fruit, citrus and herbal notes, with a touch of aniseed and the persistent, pleasantly bitter finish so typical of this variety.

FOOD PAIRING:

A perfect match for turbot and cockle rolls or cod with potato mousseline. It also pairs beautifully with shiitake gozozas or wok-fried udon noodles.

% Alc: 13,5  8-10°C  75 cl.
Contains sulfites

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Bodegueros desde 1870