

# Finca la Colina

## VERDEJO



**VARIETY:** 100% Verdejo

**VINTAGE:** 2025

**CLIMATE:** Continental Mediterranean

**ALTITUDE:** 750 m

**SOIL:** Alluvial soils fully covered with rounded pebbles, rich in magnesium and calcium, with low organic matter

**AVERAGE VINEYARD AGE:** 50 years

**LOCATION:** La Seca (Valladolid)

### **WINEMAKING:**

After harvesting, a pre-fermentation cold maceration is carried out at temperatures below 6°C, followed by pressing and selection of only the highest-quality free-run must. Once clarified, fermentation takes place at low temperature, below 14°C, enhancing aromatic expression and flavour balance while intensifying varietal character. The wine is then aged on its fine lees for 4–5 months with regular bâtonnage, providing a distinctive creamy texture and remarkable volume on the palate. An elegant, expressive and persistent wine. A Verdejo for those who truly understand the variety.

### **TASTING NOTES:**

**APPEARANCE:** Clean and bright straw yellow with greenish reflections.

**NOSE:** Marked aromatic complexity and elegance. High intensity aromas of fresh fruit (apricot and flat peach), citrus notes (lime and grapefruit) providing freshness, complex herbal notes of fennel and fig leaf, floral nuances (white blossom), an aniseed finish and a subtle mineral hint that reflects the stony soils of the estate.

**PALATE:** Outstanding structure and balance. Smooth, complex and intense, with a long, persistent finish.

### **FOOD PAIRING:**

Excellent with carpaccios, warm seafood dishes and smoked salads, as well as white meat stews.

### **AWARDS:**

Concours Mondial de Bruxelles 2023: Gold Medal  
Guía Peñín 2026: 92 points

% Alc: 13    8-10°C    75 cl  
1,5 l  
Contains sulfites

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