

LA CHALADA

by VINOS SANZ



Eco



ES-ECO-031-CL

VARIETY: 100% Organic Verdejo

VINTAGE: 2025

CLIMATE: Continental Mediterranean

ALTITUDE: 720 m

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

AVERAGE VINEYARD AGE: 30 years

LOCATION: La Seca (Valladolid)

WINEMAKING:

After harvesting, the grapes are pressed and the highest-quality must is selected. Fermentation takes place at a controlled temperature below 12°C to enhance and preserve fruity aromas. Fermentation is then stopped by lowering the temperature to 2°C, retaining the natural grape sugars and the carbon dioxide produced during the process. This method preserves the wine's stability while providing notable aromatic intensity. The result is a naturally semi-sparkling, semi-sweet wine, protected by the appellation of origin.

TASTING NOTES:

APPEARANCE: Clean and bright straw yellow with greenish reflections.

NOSE: Very aromatic, with notes of stone fruit (peach) and pome fruit (Conference pear), herbal hints of spearmint and aromatic herbs, and a citrus finish reminiscent of orange and lime peel.

PALATE: Pleasant and luscious sweetness, perfectly balanced by the freshness of its natural acidity.

FOOD PAIRING:

Ideal as an aperitif, with light meals, or to accompany desserts.

% Alc: 11



Well chilled



75 cl.

Contains sulfites

VINOS SANZ
Bodegueros desde 1870