

MonteSol

CLÁSICO



VARIETY: 65% Verdejo and 35% Viura

VINTAGE: 2025

CLIMATE: Continental Mediterranean

ALTITUDE: 730 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 free-run must is selected. The must undergoes a long and carefully controlled settling process to obtain a clean must. Fermentation takes place in stainless steel tanks at low temperature, below 13°C, enhancing aromatic intensity while preserving varietal character.

TASTING NOTES:

APPEARANCE: Straw yellow with greenish reflections, clear and bright.

NOSE: A classic example from the Denomination of Origin, with aromas of ripe orchard fruits (peach, Conference pear) and herbal hints (fresh hay).

PALATE: Good body, smooth, lively and persistent. Very fresh, thanks to the perfect balance between Viura and Verdejo, with the characteristic aromas of these varieties lingering on the finish. A traditional Rueda-style wine.

FOOD PAIRING:

A perfect wine to accompany all kinds of fish dishes, as well as seafood and shellfish rice.

% Alc: 13



8-10 °C



75 cl.

Contains sulfites

VINOS SANZ
Bodegueros desde 1870