

MonteSol

VERDEJO



VARIETY: 100% Verdejo

VINTAGE: 2025

CLIMATE: Continental Mediterranean

ALTITUDE: 750 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, a pre-fermentation cold maceration is carried out at temperatures below 7°C, followed by pressing and selection of the highest-quality free-run must. The must undergoes a long and carefully controlled settling process to obtain a clean must while preserving varietal aromatic compounds. Fermentation takes place in stainless steel tanks at low temperature, below 13°C, enhancing aromatic expression and delivering a pronounced varietal and fruity character on the palate. A textbook Verdejo, faithfully reflecting the original characteristics of the variety.

TASTING NOTES:

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

NOSE: Highly aromatic, characterized by subtlety and elegance, with notes of green apple and citrus fruits such as grapefruit, along with hints of freshly cut grass.

PALATE: Fresh, with good structure and a smooth, rounded texture. Reminiscent of fresh fruit and fennel with subtle aniseed nuances, balanced by the characteristic bitterness that makes this variety so distinctive.

FOOD PAIRING:

Ideal companion for baked or grilled fish dishes, as well as shellfish and crustaceans. Excellent with fresh cheeses.

% Alc: 13



8-10°C



75 cl.

Contains sulfites

VINOS SANZ
Bodegueros desde 1870