

Sanz

Ecológico



Eco



VARIETY: 100% Organic Verdejo

VINTAGE: 2024

CLIMATE: Continental Mediterranean

ALTITUDE: 720 m

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

AVERAGE VINEYARD AGE: 30 years

LOCATION: La Seca (Valladolid)

WINEMAKING:

After harvest, 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 long and carefully controlled settling to preserve varietal aromatic compounds. Fermentation then takes place at temperatures below 13°C, resulting in great aromatic intensity and a marked varietal and fruity character on the palate. A Verdejo that respects both the characteristics of the variety and the environment.

TASTING NOTES:

APPEARANCE: Straw yellow, clean and bright.

NOSE: Elegant, clean and intense, with prominent aromas of green apple, citrus fruits and fresh grass.

PALATE: Very balanced, unctuous and well structured thanks to its acidity. Notes of fresh fruit, citrus and herbal nuances, with a subtle aniseed touch and a persistent, slightly bitter finish characteristic of this variety.

FOOD PAIRING:

A perfect pairing for turbot rolls with cockles or cod with potato mousseline. Also pairs well with shiitake mushroom gyozas or wok-fried udon noodles.

% Alc: 13,5



8-10 °C



75 cl.

Contains sulfites

VINOS SANZ
Bodegueros desde 1870