

SANZ LA CAPITAL *Roble*



VARIETY: 100% Tempranillo

VINTAGE : 2023

CLIMATE: Continental Mediterranean

ALTITUDE: 718 m

SOIL: In the Arganda subzone, sedimentary formations predominate, with high limestone content. Strong soils with a loam-clay texture

AVERAGE VINEYARD AGE: 40 years

WINEMAKING:

Produced using traditional methods, with strict control during fermentation to achieve, through carefully managed pump-overs, a wine with great structure. Ageing in oak for 6 months provides balance while preserving the expressive red fruit character typical of this intense varietal.

TASTING NOTES:

APPEARANCE: Attractive cherry red colour, clean and bright.

NOSE: Red fruit aromas accompanied by subtle notes of cocoa, vanilla and toasted nuances. Clean and intense.

PALATE: Balanced, elegant and long. Gentle tannins provide a pleasant velvety texture without losing power or structure. Broad and fleshy on the palate.

FOOD PAIRING:

Pairs perfectly with cured meats and cheeses, as well as more complex dishes such as roasts, red meats and smoked foods.

% Alc: 14  14-16°C  75 cl.

Contains sulfites

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