

Finca La Colina

FERMENTADO EN BARRICA



VARIETY: 100% Verdejo

VINTAGE: 2024

CLIMATE: Continental Mediterranean

ALTITUDE: 750 m

SOIL: Alluvial soils fully covered with rounded pebbles. Soils rich in magnesium and calcium and poor in organic matter

AVERAGE VINEYARD AGE: 50 years

LOCATION: Finca La Colina, La Seca (Valladolid)

WINEMAKING:

After harvest, a pre-fermentation cold maceration is carried out at temperatures below 6°C, followed by gentle pressing and selection of the highest-quality free-run must. Once clarified, fermentation takes place at low temperature, followed by ageing on its fine lees for 9 months in 225-litre French oak barrels, with regular bâtonnage to ensure perfect integration of the oak. The result is a structured, rich and complex wine.

TASTING NOTES:

APPEARANCE: Clean and bright straw yellow.

NOSE: High aromatic intensity, with predominant notes of apple, citrus fruits and orange peel. Elegant balsamic nuances accompanied by hints of toffee and pastry.

PALATE: Rich and intense entry, with great volume derived from barrel ageing. Complex and well balanced, with a long and persistent finish and lingering notes of caramel and mocha coffee.

FOOD PAIRING:

Perfect with grilled fish, rice dishes and poultry stews, such as poularde in almond and saffron pepitoria sauce.

% Alc: 13,5  8-11 °C  75 cl.
Contains sulfites

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