

SANZ LA CAPITAL



VARIETY: 100% Tempranillo

VINTAGE : 2025

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 temperature-controlled fermentation and gentle pump-overs. Skin maceration is kept short to avoid excessive tannin extraction, resulting in a round, balanced wine with a smooth mouthfeel.

TASTING NOTES:

APPEARANCE: Bright cherry red with an intense violet rim.

NOSE: Clear expression of red fruit with an appealing floral background. Intense and expressive.

PALATE: Balanced, elegant and long. Gentle tannins provide a pleasant velvety texture while maintaining structure, power and fullness. Generous and fleshy.

FOOD PAIRING:

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

% Alc: 13,5  14-16°C  75 cl.

Contains sulfites

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