Finca La Colina El Vencejo



VARIETY: 100% Verdejo
VINTAGE: 2022
CLIMATE: Continental Mediterranean
ALTITUDE: 750 m
SOIL: Sandy soils with a fraction of clay, covered with silica pebbles
YEAR OF PLANTING: 1970
LOCATION: El Vencejo, La Seca (Valladolid)

WINEMAKING:

Following an exclusively manual harvest, the grapes undergo an 8-hour cold maceration. Fermentation then takes place in concrete ovoid tanks, where the wine remains in contact with its fine lees for 12 months. After bottling, the wine continues its bottle ageing. A great age-worthy white wine that is only released in selected vintages.

TASTING NOTES:

APPEARANCE: Clean and bright straw yellow.
NOSE: Elegant balsamic and citrus notes, particularly grapefruit, together with a marked mineral character.
PALATE: Highly complex and very unctuous, with a fresh and elegant mouthfeel, resulting in a refined and highly gastronomic wine.

FOOD PAIRING:

Perfect with grilled red porgy with parsnip cream and a touch of fresh herbs, or poultry stews such as slow-cooked confit coquelet. Also an excellent match for rice dishes with boletus and wild mushrooms.

AWARDS:

Decanter Rueda Report 2026: 94 points
Rueda Top 100 by Tim Atkin 2026: 94 points

% Alc: 12,5 | 8-10°C | 75 cl.

Contains sulfites

VINOS SANZ
Bodegueros desde 1870

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