



Rodríguez & Sanzo

Bajo velo

D.O Rueda



VINEYARD

Municipalities: La Seca and Nieva.

Landscape: La Morejona and Peña Blanca.

Area: 4 hectares.

Altitude: 799 meters and 935 meters above sea level.

Vintages: 1989 and 1946.

Soils:

La Seca: Gravelly and sandy soils with a loamy sandy subsoil over limestone bedrock.

Nieva: Sandy soils with a calcareous sandy subsoil.

WINEMAKING

Fermented in new French oak barrels and aged in Sherry casks. Biological aging under a veil of flor for a minimum of 10 months. The Jerez casks were previously used for one year for the biological aging of fine Sherry wines before being transported to our winery in Rueda.



100% Verdejo



Fermented 10 month in Sherry cask



13,5 ALC.



Seafood stews, spanish ham, rice dishes, and fish.

Contains sulphites.

TASTING

Appearance: Beautiful straw yellow color.

Aroma: Aromas of ripe fruits, dried fruits, and white flowers, along with notes of iodine and a hint of salinity.

Palate: Structured yet creamy and fresh, with a mineral finish that invites another sip.

