

RODRÍGUEZ SANZO

ORANGE WINE



VARIETY AND VINEYARD:

Albillo Real from the Toro region. The vineyard is 60 years old. It is on a terrace with many boulders.

ELABORATION:

The grape must was fermented with the skins, as a red wine, in opened tanks of 500 liters and it remains in contact with the skins for 3 months.

After pressing, the wine was aging in European oak casks for one year. This kind of aging (called *under the hut*) is done to get more complexity, to round the tannins from the maceration and to increase the sensation in the mouth.

TASTING:

Orange- gold yellow color, aromas of ripe stone fruit, white flowers and grapefruit peel. In the mouth it is very powerful and intense; ripe fruit with hints of orange peel, thyme and balsamic.

PAARING:

Ideal for an aperitif and dessert. Really good with creamy cheeses. It goes very well along with white meat, fish and vegetable stews.



100% Albillo Real



12 months in a
1000 liter European
oak barrel



12.5 % alc.