

VIÑA SANZO

VIÑAS VIEJAS

DO RUEDA



DO Rueda



100% Verdejo



Two thirds of the grapes are fermented in tanks.



13 % alc.



Fish, white meat, fish stews and serrano ham.

VINEYARD

80% of the vineyards are in Medina del Campo, a small town near Valladolid. These are managed according to organic guidelines. Soils consist of sand with numerous pebbles and a loamy subsoil. The vineyard is surrounded by a pine forest, which gives the vineyard a unique character and exclusive biological diversity. Continental climate, 740m altitude.

The remaining 20% of the vineyards are in Rueda, the village under whose name the growing area is known. Sandy soils covered with stones. Gentle hill with a slight slope. Continental climate, Altitude of 820m.

The dragonfly represents the power and elegance, which are the main characteristics of this wine.

WINEMAKING

Cold maceration at 8°C for 10-14 hours. Two thirds of the grapes are fermented in tanks, one third in 300 l to 500 l new French oak barrels. The racking takes place in December and the wine then matures on the fine lees for 3 months more.

Alc: 13% vol. Total acidity: 5.8 g/l Sugar: 2.8 g/l.

TASTING

Light straw yellow with green nuances. Aromas of tropical fruits with notes of anise forest flowers and balsamic notes.

Long and round with exquisite balance on the palate. Medium body.