

RODRÍGUEZ & SANZO

BAJO VELO

DO RUEDA



100% Verdejo



10 months in special Sherry casks



13.5 % alc.



Fish stews, ham, rice and fish.

VINEYARD

From centuries-old vineyards located in Segovia, at an altitude of 900 meters on gravel and sandy soils.

WINEMAKING

Maceration in tank. Fermented and aged in special Sherry casks. Part of wine is biological aged in part of the wine for a minimum of 10 months.

The Sherry casks have been used for a year. Once they have been emptied, but without being washed, they are brought to our winery in Rueda. There, we keep the velo, which is well built in this Verdejo wine.

Highlighted by its mineral and salty character, given through the soils and the sea influence.

TASTING

Wonderful stroh yellow.. Aroma of ripe fruit and nuts and white flowers with salty nuances. On the palate is well structured and graso and fresh. Mineral aftertaste, which invite you to taste it again.

