



- ✓ Gold Bacchus
- ✓ 93 points Guía Vinos y Aceites de España
- ✓ 92 Peñín points

# VIÑA SANZO

## SOBRE LÍAS



### VINEYARD

Hundred-year-old vineyards in the Segovia area at an altitude of 800-900 meters.

Located on a hillside. The highest part is composed of sand, clay and conglomerate of calcareous pebbles.

The part of the lower and middle slope is composed by sand deposits.

Hand-harvesting into 15kg boxes.

### WINEMAKING

A big part of the grapes has been macerated with the skin and the Stem at 8°C for four days in order to obtain a higher structure and complexity. Then, it is pressed and goes directly to barrels made of French oak and with different sizes, where it remains with the lees for approximately six months.

At the same time, the remaining part of the grapes keeps with the skin for 30 days. After that, the mash is pressed and the must comes into one or two years old cask.

The blend is made in May/June. It keeps into the cask for six months.

### TASTING

Greenish yellow with golden reflections. Fruity aromas of white, stone fruit, with mentholated and almond touches. From great body and well structured.

Unctuous, persistent and meaty on the palate.



DO Rueda



100% Verdejo



6 months in  
French oak  
barrels



13 % alc.



Fish stews,  
roasted fish and  
white meat.