

JAVIER SANZ VERDEJO

Viticulture

Made with verdejo grapes from the +40 year old family plot Villa Narcisa, located in La Seca. Javier Sanz Verdejo is our signature wine and the most personal selection of Javier Sanz. Planted in bush vines; the soil is low in organic matter, with a surface of pebbles and subsoil of clay and limestone, giving the wine a mineral touch.

Climate

Continental weather with cold winters, rains during spring and fall, and summers with very high daytime temperatures which drops up to 20 °C overnight. This continental climate helps to reach the characteristic acidity verdejo is known for.

Winemaking

Grapes are hand-harvested and crushed. Then, the skins are left for a few hours to soak at a low temperature. Pressing. The juice is then settled for one day. Once clear, fermentation takes place in stainless steel vats at a temperature below 15°C, using natural yeast. The low temperature allows for a slow fermentation that helps preserving as many fruity aromas as possible. Aged for at least three months on its lees.

Tasting notes

Javier Sanz Verdejo is the best expression of Rueda and its terroir: Youthful and bright, with light shades of green. In the nose, it shows fresh and lively varietal notes of sweet grapefruit, combined with mineral, anise, and fennel as well as floral aromas. Bone-dry in the palate, its medium body is coupled with a crisp, refreshing acidity that make it perfect to drink at any time.

Serving recommendations

We recommend to serve it chilled (6-8°C). Enjoy as appetizer or with seafood, grilled fish, ceviche, or sashimi. It will suit any type of delicate flavours and lightly seasoned white fish.



Grape variety. Verdejo 100%.
Vineyard. Villa Narcisa, a 40 year-old vineyard
Analytics. 13% Vol.

D.O. DO Rueda.
Cultivation method: Bush and trellis vines.
Production: 500.000 bottles.
Formats. 750 mL, 500mL and Magnum