



JAVIER SANZ FERMENTADO EN BARRICA

Viticulture

Made with 100% verdejo grapes from the oldest vines of the family vineyard: "Finca Fuente de los Vaqueros", in La Seca.

The soil is poor with stone and clay and limestone subsoil which favors the natural ventilation and drainage of the vineyards, providing the wine with exceptional organoleptic characteristics.

Climate

Continental weather is characterized by wide diurnal swings which make high daytime temperatures tumble up to 20 degrees at night. Additionally, very cold winters together with rains in spring and autumn help reaching the characteristic acidity Verdejo is known for.

Winemaking

Hand-harvested. Fermentation takes place in French and American oak barrels for six months in contact with its lees and regular batonage. The wine continues in a stainless steel tank until bottling, where it remains for another 12 months.

Tasting notes

Bright and golden in the glass.

On the nose it is elegant with aromas of hay, ripe fruit and reminiscent of peaches, nectarines and dried apricots. It is a full-bodied, intense and refreshing wine with citrus and mineral touches.

Serving recommendations

It is recommended to serve at 8°C-10°C, with seafood, seafood rice, grilled and baked fish, smoked dishes, foie, fresh cheese or tortillas.

Grape variety. Verdejo 100%.

Vineyard. Fuente de los Vaqueros,

a +50-year-old vineyard.

Analytics. 13,5 % VOL

D.O. DO Rueda.

Cultivation method: bush vines.

Production. 7.250 bottles.

Formats. 750 mL.