



Grape variety. Verdejo 100%.

Vineyard. Villa Narcisa, a 40+
year-old vineyard

Analytics. 13% Vol.

P.D.O. DO Rueda.

Cultivation method: bush vines.

Production 100.000 bottles.

Formats. 750 mL, 500mL and Magnum .

Viticulture

This plot is planted in bush vines. This method effectively keeps grapes near the ground, allowing them to ripen at night due to the heat retention of the soil and protecting them from the excess of heat and sunlight during the day. These vines are resistant to weather and disease but are labour intensive to harvest.

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

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 the grapes' indigenous yeast. The low temperature allows for a slow fermentation that helps preserving as many fruity aromas as possible. Cold stabilization and filtering before bottling.

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 and pineapple, combined with 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 all times.

Serving recommendations

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