COLECCIÓN V

Colorado

2022

PAIRING

Served at a temperature of about 14-16°C, it is ideal for pairing with Asian cuisine, as well as with all kinds of meats and cheeses.

VARIETY
CENICIENTA

REGION
La Seca

CULTIVATION METHOD
Bush-trained vines

HARVEST
Manual

PRODUCTION
1,036 bottles

FORMAT
750ml & 1500ml

ALCOHOL
14% ABV

javier sanz
VITICULTOR

ORIGIN

Among the century-old Verdejo vines of the Pago de Saltamontes (a family vineyard acquired in 1863), there stands a rare red grapevine of unknown genetics, which Javier Sanz has revived to create this unique red wine, notable for its originality.

VITICULTURA

Vine with shiny, deeply toothed leaves, and small, cylindrical, loosely-packed grapes. High-quality production with low yield.

Hand-harvested with minimal intervention to capture the grape's fullest expression.

VINIFICACIÓN

Hand-harvested with an initial selection of clusters in the vineyard. After destemming, the must ferments in two small 1,200-liter stainless steel tanks, where it rests on its lees for a time. The wine is then filtered and bottled, where it ages before release.

TASTING NOTES

Intense cherry-red color with a deep hue. Strong aromatic power with fruity (currant, blackberry) and mineral character.

Fresh and balanced on the palate, with sweet, mature, and velvety tannins. Red forest berries and wild herbaceous notes linger in the aftertaste. Long, persistent finish.