2024

JAVIER SANZ *Verdejo*

VITICULTURE

The Verdejo grapes used to produce this wine come from the Familiar Villa Narcisa Estate (La Seca) and are the result of Javier Sanz's most personal selection.

With 45 hectares of vineyards over 40 years old, the surface is covered with pebbles while the subsoil is clayey, imparting mineral notes to the wine.

CLIMATE

The climate is continental: very cold winters, spring and autumn rains, and summers with very high daytime temperatures and drops of up to 20ºC during the night. This significant temperature range promotes the grapes to maintain their acidity and preserve their aromatic components intact.

PRODUCTION

The harvest is carried out both manually and mechanically, always during the night, taking advantage of the low temperatures that will help preserve the organoleptic characteristics of the fruit.

During fermentation, strict temperature control is followed to maximize the preservation of the aromas of this wine.

Cryomaceration, gravity clarification of the must for one day, fermentation at less than 15ºC in stainless steel tanks, and aging on its lees for 3 months before bottling..

VARIETY
100% Verdejo

HARVEST
Manual and mecanic during

CULTIVATION METHODS
Bush and trellis vines

ALCOHOL
13% BY VOL.

FORMAT
750ml, 1500ml and 3000ml

PRODUCTION
500,000 bottles

TASTING NOTES

Bright in the glass, with slight greenish reflections. Its fresh aromas reminiscent of sweet grapefruit and show subtle hints of anise and fennel. On the palate, it is dry, medium-bodied, and has a refreshing acidity. Perfect to enjoy at any time.

RUEDA
DENOMINACIÓN DE ORIGEN

javier sanz
VITICULTOR