

REY SANTO VERDEJO



Grape variety: Verdejo 100%
Vineyard average age: 15 years
Harvest: Mechanical
Alcoholic content: 13%

D.O.P.: DO Rueda
Training: trellis
Production: 150.000 bot.
Format: 750 ml.

▪ ORIGIN

The grapes for this wine come from our family vineyards, almost 15 years old verdejo vines. Most of them are trellised and machine-harvested at night.

The soils in these vineyards are poor in nutrients, with a topsoil of rolling stones over a subsoil of clay.

The local climate, continental weather, is characterized by wide diurnal swings which make high daytime temperatures dropping 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 selected at their optimum moment of ripening are mechanically harvested at night to preserve them from oxidation. The must is extracted using a hydraulic press.

The alcoholic fermentation occurs in stainless steel tanks under controlled temperatures < 15° C.

After some weeks, the wine is subjected to clarification, stabilization and filtration processes before being bottled.

▪ TASTING NOTES

Pale colour showing greenish glints. Delicate nose, with light notes of tangerine, orange peel and hints of anise. Round and pleasant mouthfeel, with a balanced acidity. Lingering flavours of citric fruit combined with notes of lemongrass and aromatic herbs.

RECOMMENDED SERVING

Serve well chilled (6-8°C). Enjoy on its own, with grilled fish, clams, grilled chicken and vegetables.

javier sanz
VITICULTOR