



## Viña Sanzo Clásico

### 100% Verdejo,

Region	D.O Rueda		
Packaging	Bottels per case: 12 (upright position)		
	Dimensions mm		
	(L x W x H)	310 x 322 x 238	
	Cases per pallet	50 (europallet)	
	Cases per layer	10 (5 layer)	
EAN BOTTLE:	84353287000189		
EAN CASE:	28435328700183		

**Winemaking:** 4-hour cold maceration at 10 °C in the press. Clarification is produced during fermentation. Fermentation with skins tannins at 16° C and after fermentation follows maceration with its lees after fermentation.

**Vineyard :** 26 year-old area of 5.5 is situated in Nava del Rey and another area, which is 24 years old is located in La Seca. The soil is composed by sand, clay and a radiation and improves maturation. The clay subsoil retains enough moisture during the Summer months.

**Microclimate:** The altitude is 750 m, it creates a great difference between day and night temperatures during the Summer of 35° and 10°. This makes the wines more aromatic and well-balanced.

*Viña Sanzo Clásico is a powerful wine in the nose, initially dominating tropical fruits aroma basically pineapple. Later the varietal aromas of the verdejo to mint and green almonds stand out, which dominate as the wine ageing is progressing. In the mouth it is meaty and possesses an exquisite balance between acidity and alcohol. Long and persistent.*

*Due to its structure, this wine goes excellently with fish like tuna, monkfish, cod and hake. Also ideal for white meat like pork, rabbit or poultry and for gelatinous dishes like lamb trotters.*