



Viña Sanzo Viñas Viejas

100 % Verdejo

Region	D.O Rueda	
Packaging	Bottles per case	6 (upright position)
	Cases per pallet	125 (europallet)
	Cases per layer	25 (4 layer)
Dimensions mm (L x W x H)	238 x 162 x 319	

EAN Code bottle:	8435328700189
EAN Code case:	28435328700183

Winemaking	4 – hours of cold maceration at 10º C before pressing. Fermentation is done at a very low temperature. It´s then racked into barrels and tanks which enables bâtonnage to be performed on the wines.
Vineyard	26 year-old area of 5.5 hectares is situated in Nava del Rey and another area, which is 24 years old and 8 hectares located in La Seca. The soil is composed by sand, clay and a high proportion of rolling stones. This keeps the sun radiation and improves maturation. The clay subsoil retains enough moisture during the Summer.
Microclimate	The altitude is 750 m, it creates a great difference between day and night temperatures during de Summer of 35º and 10º. This makes the wines more aromatic and well-balanced.

Viñas Sanzo Viñas Viejas shows varietal aromas with hints of fennel and flowers against a background of tropical fruit. Unctuous and persistent and meaty in the mouth with light hints of bitter almonds.

Due to its structure, this wine goes well with fish like tuna, monkfish, cod and hake. Also ideal for white meat like pork, rabbit or poultry.