



Viña Sanzo Verdejo (over lees)

100 % verdejo

Region	D.O. Rueda	
Packaging	Bottles per case	6 (upright position)
	Cases per pallet	125 (europallet)
	Cases per layer	25, (5 layer)
Dimensions mm	(L x W x H)	255 x 175 x 304
EAN bottle code	8414219059414	

Elaboration	<p>Only a little number of wineries uses the stirring of fine lees in tank, and very few use the stirring of part of the lees in barrel. When we stir the wine in barrel with the lees we get more body, concentration and complexity. If we increase the proportion of lees, we are increasing the complexity but we need to keep the blend stirring for a longer time</p> <p>In this way we have discovered a new method to produce a new Verdejo with great aging potential in bottle and maximum complexity. This wine has been 50% with the lees in new oak barrels for 9 months. Firstly it has been stirred for 2 months twice everyday and then once every two days. Now the wine is maturing in bottle and its aromatic profile is exceptional.</p>
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The Verdejo sobre Lias shows in glass a straw yellow colour with pistachio-coloured speckles. The exotic aromas of ripe fruit are mixed with spicy aromas and nuts. In the mouth persistent and melty with hints of bitter almonds.

The perfect companion for fish like monkfish, cod and hake. It is also perfect with white meat like pig, rabbit or poultry.

