



Story of the wine:

'Sanzo' Skin Contact Verdejo is a more experimental expression from Javier Rodríguez y María Sanzo, reflecting Javier's reputation as an auteur winemaker who works across Spain on distinctive, site-driven projects. Produced outside the DO Rueda classification to allow for greater stylistic freedom, this wine sits within the VT Castilla y León designation. It represents the winery's left-of-centre approach, combining traditional Verdejo character with skin contact techniques more commonly associated with natural and contemporary wine styles. The result is a textured, characterful wine that highlights both varietal identity and winemaking interpretation.

Varietals:

100% Verdejo

Area:

Rueda fruit but classified VT Castilla y León

Av. age of the vines:

25-40 years

Vinification

Grapes are harvested early to preserve freshness, followed by approximately 7 days of cryomaceration. Fermentation takes place with indigenous yeasts. The wine then undergoes extended skin contact fermentation for around 28-30 days at 17°C. After pressing, it is aged in French oak barrels with bâtonnage on the lees for approximately two months, adding texture and complexity.

Descriptions for Wine List:

Pale orange hue. Aromas of tea leaf, orange peel, and stone fruit. On the palate, textured and supple with medium body, showing citrus-driven freshness and a long, persistent finish.