

'Sanzo' Verdejo DO Rueda Rodriguez y Sanzo

TAN & NS

WINE IMPORTERS



Story of the wine:

'Sanzo' Verdejo reflects the distinctive, nonconformist vision of Javier Rodríguez, an auteur winemaker known for his work across multiple Spanish regions, producing wines that are expressive, idiosyncratic, and often left of centre in style. Together with María Sanzo, he has built Bodegas Rodríguez y Sanzo as a project rooted in Rueda but with a broader national perspective, including ventures in Rioja and Toro. Their philosophy blends tradition with experimentation, often exploring alternative élevage techniques and site expression rather than adhering strictly to convention. Sourced from sustainable and organic vineyards, 'Sanzo' Verdejo captures both precision and personality, combining freshness with texture and a quietly distinctive character.

Varietals:

100% Verdejo

Area:

Rueda DO

Av. age of the vines:

25-40 years

Vinification

The grapes are macerated with their skins for 12-18 hours at 8°C, then pressed and filtered. One-third of the wine is fermented in new French oak barrels, while the remaining two-thirds are fermented in stainless steel at 15-17°C. All components are blended in January and allowed to rest on their lees until March, resulting in a balanced, expressive wine.

Descriptions for Wine List:

Straw pale yellow with green hues. Aromas of stone fruit, anise, and aromatic balsamic herbs. Medium-high body on the palate, thick and fresh, with a broad, lively finish.

