



ANTONIO SANZ



VERDEJO 2013

ANTONIO SANZ || A pioneer and Rueda's foremost innovator, Antonio Sanz is responsible for many of the 'firsts' of the region. He founded his winery in 1976, seven years before the Rueda DO was even established. Antonio is a man of tremendous foresight and his innovations have, and will continue to have, a dramatic impact on the entire DO. Widely used vineyard and winemaking practices, such as night harvesting, the introduction of Sauvignon Blanc, the vinification of young wines in stainless steel (vs. oxidative, sherry style that is traditional) and even sparkling wine from Rueda are among the 'firsts' of Antonio's career.

RUEDA || Rueda is a flat, but high altitude, meseta with wide horizons and gently rolling hills. Rueda's climate is continental and windswept. Temperatures drop well below freezing in winter and there can be heavy frosts, fogs, wind and hail. In the summer there are long, hot days of unbroken sunshine. Despite being landlocked, this region produces some of the country's most compelling white wines.

VERDEJO 2013 ||

BLEND | 100% Verdejo

VINEYARDS | Certified organic vineyards in Rueda at about 750 meters. Grapes are always harvested at night.

WINEMAKING | Native yeast fermentation is followed by a short élevage period in stainless steel tanks.

TASTING NOTES | Clean, bright and full of fruit, Antonio Sanz Verdejo is a focused and pure example of Rueda. Dominated by peach, pear, and apple flavors, the wine has intriguing notes of ginger and honeysuckle with a brisk, mineral finish.

PRESS | 90 POINTS

"Bright straw. Perfumed scents of honeysuckle, tangerine, pear and quinine, with a zesty mineral overtone. Tangy citrus fruit flavors are complemented by deeper notes of sweet butter and anise, putting on weight with air. Racy, tightly focused white wine with zesty mineral cut and lingering spiciness." -Josh Raynolds

