



UNITED CELLARS

SPAIN



Appellation
DO Rueda

Location
Rueda

Winery Size
100 HA

Winemaker
Sylvia Iglesias

Varieties
100% Verdejo

Aging
No Barrel

Age of Vines
65 Years

Elevation
720 m

Soil
Stony and Sand

Max Yield
5.000 Kg/Ha

Alcohol Content
13 %

Production
80.000 Bottles

Farming
Sustainable

VINOS **S**ANZ
18 • 70

Finca La Colina Verdejo 2017

Vineyards

The grapes are fully ripe by the end of August, they are harvested plot by plot, seeking the optimum moment for each terroir, for each microclimate. And, naturally, they are picked by hand, in small crates holding only 20 kilos, to ensure that they reach the winery in perfect condition.

Production

Within an hour after being harvested in the vineyard, the grapes arrive at the winery, where their miraculous transformation into wine begins. Cleanliness and stainless steel are the keys to the winemaking facilities where the emphasis is on practicality and absolute hygiene. Free-run juice and must extracted through light pressure – those of highest quality – are the only component of these wines. The clean must is fermented in stainless steel vats at a controlled temperature, no higher than 20°C. This produces highly aromatic wines packed with the full power of the fruit. Light clarification and careful filtering give the wine the limpid, brilliant appearance.

Tasting Notes

Single grape variety of a yellow colour with clean, brilliant and greenish highlights. An intense, complex and elegant nose, where balsamic and herbaceous aromatic nuances mingle with intense fruity notes. On the palate, it offers a wide spread of flavours, revealing complexity, length and persistence.

Accolades

92 – Sanz Finca La Colina Verdejo 2017 – **Guia Peñín**

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