La Buena Vida
The Reference for wines from Spain

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Rey Santo Semidulce 2015
Javier Sanz Viticultor - 75 cl.



Rey Santo Semidulce was made in 2010 for the first time.

Vinification
Late harvesting. Stainless steel vinification. Fermented at 17°C. The fermentation is stopped by cooling the wine when the right balance between acidity and sugar is reached.

Storage potential
3 years.

To serve
Serve at 10°C.

Trial analysis
Youthful and bright colour. The aromas are more complex than the usual exotic and grassy notes of the Verdejo grape - here, you also get apricot, melon and floral notes. Ripe, full but fresh on the palate - the sugar is not dominant, so the mouthfeel is not pasty. A fruity and mineral wine.

Assembly
Verdejo (100%)

Region:
Castilla y León

Appellation:
D.O. Rueda

Wine estate:
Javier Sanz Viticultor

Description domain

Wines from the epicentre of Rueda based on old vines that provide a textbook example of what Verdejo should be like.