

## Rey Santo 2023 Javier Sanz Viticultor - 75 cl.

Rey Santo is the entry level wien at Javier Sanz Viticultor. Like most of the basic wines in the region, it is a blend of Verdejo and Macabeu Viura). Since 2010, the estate has also been producing a Rey Santo Dulce.



### Vinification

Stainless steel tank. Skin contact maceration. Controlled temperature fermentation (at 15°C).



### Storage potential

Drink as from : 2024  
Best moment : 2024  
Until : 2025



### To serve

12°C



### Trial analysis

Pale yellow tint. Aromas of freshly cut grass and citrus, with a hint of exotic fruit and flint. Well-balanced on the palate, this meaty wine also shows a nice crisp acidity. Excellent price-quality relation.

Description domain

Rueda wines with character.



### Wine style:

Continental, fresh and crisp



### Assembly

Verdejo (85%), Viura (15%)



### Region:

Castilla y León



### Appellation:

D.O. Rueda



### Wine estate:

Javier Sanz Viticultor