

Semidulce 2023 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

Drink as from : 2024
Best moment : 2024
Until : 2026



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.

Description domain

Rueda wines with character.



Wine style:

Sweet white wine with a good acidity



Assembly

Verdejo (100%)



Region:

Castilla y León



Appellation:

D.O. Rueda



Wine estate:

Javier Sanz Viticultor