

# Sabino

## VERDEJO

### VINO DE LA TIERRA DE CASTILLA



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Sabino embodies our particular tribute to the long and complex winemaking tradition of our country, as well as to all generations of winemakers whose efforts and dedication enable the excellence of our wines.

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#### VINEYARDS:

Location: In different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys.

Soil Composition: Gravel and limestone soils.

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#### WINEMAKING:

Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for several months.

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#### TASTING NOTES:

This Verdejo ("Vurr-day-ho") represents an outstanding crisp, fresh, aromatic, fruity white wines with clean herbaceous notes, alternative to Sauvignon Blanc. It stands out for its varietal aromas showing stunning flavors of lime, lemon, grapefruit, grass, fennel, and citrus blossom and some bitter flavors of grass and fennel come in on the finish.

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#### FOOD PAIRING:

One of the best ways to drink Verdejo is alongside food. The wine's nice acidity and subtle bitterness make it work very well as a palate cleanser marching perfectly with chicken, fish tacos, pork loin, mild cheeses (such as Manchego, pecorino, feta), spiced food, vegetables and of course tapas!

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#### VARIETIES:

100% Verdejo

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#### AGEING:

4 months on the lees

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