



SATURNINO

CANTALAPIEDRA

RUEDA-VERDEJO

passionated with the land, passionated with the wine

The vineyards are located in El Camino del Puerto which is the "Golden Mile" of the Verdejo grape. This area is over 700 meters above sea level and within La Seca (my village) boundaries.

La Seca is 5km from Rueda, the village that gives the name to the Denominacion de Origen. Both villages belong to province of Valladolid, within Castilla y Leon.

The weather is very extreme, having cold winters and hot summers, the soil is silty and very pebbly which protects the vine from the frost and the heat. The contrast on the temperatures is what makes the perfect balance between the sugar and acidity levels that give the Verdejo grape the perfect conditions to grow.

SATURNINO CANTALAPIEDRA

RUEDA VERDEJO

100% selected Verdejo grape
Aging 5 months on its own lees in stainless steel tanks.

Tasting notes

Saturnino has a bright straw-yellow colour
Its nose is of medium to high intensity, green apple, peach, aromatic herbs come to mind.
The palate is intense and complex, Saturnino is a fresh, soft but well structured, aromatic and tasty white wine.

It has a complex and long finish with hints of aromatic herbs

