

# Bodegas de Sarria Colagón

## The Producer

BCCV was founded in 1976, but its owner/winemaker Antonio Sanz's family has been making wine in the Rueda area for five generations (dating back to 1870) in the nearby town of La Seca. Mr. Sanz is a leading innovator in Rueda; being the first to set aside the old oxidized-style traditional wines in favour of modern-style fresh young whites. Later on, for example, he added sparkling, semi-sweet and barrel-fermented whites to the BCCV repertoire.

Located in central Spain, in the Castilian province, close to Valladolid city... and along the river Duero

## General Information

Appellation:	D.O. Rueda
Grape varieties :	50% verdejo, 50% viura
Surface under production :	250 ha
Soil :	clay and lime
Average age of the vines :	15 years old
Plantation density :	2.200 feet/ha
Yields :	40 hls/ha
Yeast :	Autochtone
Fermentation tanks :	Steel tanks
Fermentation temperature :	16° A 18°
Fermentation duration :	18 to 20 days
Filtration and clarification method :	Bentonite then filtration after cool clarification.



## Tasting Notes

Nice pale yellow with hints of green. Aromas of white fruits (apple, pear) and hints of vegetal notes. In the mouth, very soft at first with nice acidity that gives freshness, citrus savour with light bitterness that brings persistence.