

# Martínsancho Bodega y Viñedos

## Gran Vino de Rueda 2020



WINERY: *Martínsancho Bodega y Viñedos*

COUNTRY: *Spain*

REGION: *Castilla y León*

APPELLATION: *D.O. Rueda*

GRAPES: *100% Verdejo*

ELEVATION: *480-600 m*

SOIL: *Alluvial soil, gravel*

VINEYARD: *In goblet, head-pruned, dry-farmed*

WINEMAKING: *Free-run is fermented in fiberglass tanks. The wine clarifies through the naturally occurring 'cold-stabilization' period of a Castilian Winter, before being bottled in Spring.*

ALCOHOL: *13%*

UPC CODE: *7 37686 06001 0*



### THE WINE:

A highly extractive, herbaceous and minerally-complex Verdejo with excellent aging capacity and a perennial hallmark wine for the region. This new designation for Martinsancho reflects the new regulations for Gran Vino, including 30 years min vineyard age, 6500kg maximum yield per hectare, and 65 percent maximum must yield weight. Martinsancho exceeds these standards by large margins. 50 yrs vine age, 3000kg maximum yield, 40 to 50 percent maximum must yield. This Gran Vino de Rueda sets a new high standard for Verdejo in Castilla y Leon.

Grapes are destemmed, crushed and macerate on skins prior to pressing. The free run juice, representing just 40% of the grape mass, is settled in polyester tanks for 24-48 hours before racking and fermentation using indigenous yeasts. Wine aged on fine lees until clarification and bottling in March or April following the vintage.

### THE WINERY:

Angel Rodríguez saved the shy-bearing, thick-skinned Verdejo through loving refusal to uproot his 17th-century vineyard, Martínsancho. For his untiring efforts to reestablish Verdejo's prominence in its region of origin he was officially honored by King Juan Carlos. The *majuelo* (plot) of Martínsancho is less than an acre of gnarled vines, preserved in isolation as a museum of prephylloxera viticulture and as a continuing source of undisputed varietal authenticity, treasured by nurseries throughout Europe. In 1976, Angel regrafted 25 acres of his best vineyard, using Martínsancho cuttings. The alluvial soil is pure gravel to a depth of over 30 feet. A harsh continental climate and extreme altitude of Old Castile, together with the soil's austere inhospitality to all types of insects and bacteria, allow for the practice of completely organic viticulture.



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