

séptimo sentido

SEPTIMO SENTIDO VERDEJO 2022

A fresh and daring Verdejo.

ORIGIN

Séptimo Sentido is a collection of wines created for those who enjoy each glass as if it were the last. Pure hedonistic pleasure to squeeze the most and sin without limits. And if you are going to sin, sin well, because penance is the same ;-)

Our favorite sins are greenish, pink and tempestuous-violet, with luminescent reflections and envious glows. they greedily possess a fresh aroma of intense lust and fruity touches that are combined with lazy citrus and balsamic notes. Its flavor is sweet and proud, with the right amount of acidity and ripe pleasant tannins that invite you to succumb to unbridled gluttony.

To make these very enjoyable wines, we have traveled through different areas of Spain to get some exceptional wines that invite us to sin without the slightest hint of regret.



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TECHNICAL INFORMATION

Varieties: 100% Verdejo.

Vineyard: Continental Mediterranean climate with extreme temperatures, few rainfalls and many daylight hours per year help to cultivate high quality grapes.

Harvest: In September.

Winemaking: Cryomaceration to encourage colour and primary aromas extraction. Softly pressed with pneumatic pressure. Fermentation with natural grape yeasts at the low temperature and aging on the fine lees for 4 months.

Alcohol Content: 12,5% Vol.

TASTING NOTES

Colour: Pale yellow colour with green edges.

Nose: The bouquet is very delicate, elegant and expressive. Fruity aromas such as peach combined with cut grass, balsamic and mineral, as well as citrus notes.

Palate: Acidity and tannins are nicely balanced and contribute to its character. Persistent and elegant wine, fresh, light and complex at the same time, with pleasant aftertaste.

2022 VINTAGE

The 2022 vintage was predominantly dry, the lack of rain and the heat contributed to a spectacular health of the grapes, and a very good organoleptic concentration. In addition, the rains that fell at the beginning of September favored a balanced end of ripening.