Martínsancho

Castilla Y Leon, Spain

HISTORY

The emergence of Rueda as a prestigious white wine region is the story of a unique grape called Verdejo. Although among only a small handful of truly noble Spanish white varieties, it was in danger of extinction by the early 1970s due to pervasive planting of more prolific producers such as Viura and Palomino. Angel Rodríguez saved the shy-bearing, thick-skinned Verdejo through loving refusal to uproot his 17th-century vineyard, Martínsancho. For his untiring efforts in favor of reestablishing Verdejo's prominence in its region of origin he was officially honored by King Juan Carlos.

VINEYARDS

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, Ángel regrafted 25 acres of his best vineyard, using Martínsancho cuttings. The alluvial soil is pure gravel to a depth of over 30 feet. The 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.

WINEMAKING

The wines character is informed by both the prephylloxeric vines and the 25-acre parcel, planted in 1972. Harvest is carefully timed and rapidly completed, achieving consistent maturity and grape condition in even the most difficult vintages. Archetypical of authentic Verdejo is Martínsancho's refined, creamy bouquet with surprisingly long and complex finish.

Appellation D.O. Rueda

Year Founded 1972

Joined Classical 1985

Winemaker Conchi Rodríguez

Viticulturist Jesús Prieto

Size of Proprty
190 acres planted to vine

Elevation 750 m

Vine Age Over 40 yrs

Soil Types alluvial soil, gravel