



BODEGAS  
ANGEL RODRÍGUEZ  
MARTÍNSANCHO

LA SECA, VALLADOLID • RUEDA

Considered integral to the preservation of Rueda's indigenous Verdejo grape, Martínsancho is a 17th-century vineyard owned and farmed by Angel Rodríguez. 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.

Whenever we speak of the emergence of Rueda as a prestigious white wine region, we are specifically discussing the popular renaissance of the Verdejo grape. Although among only a small handful of truly noble Spanish white varieties, Verdejo was in danger of extinction by the early 1970s due to pervasive planting of high-yield grapes such as Viura and Palomino which easily yielded higher profits than the shy-bearing, thick-skinned Verdejo.

In 1976, Angel used Martínsancho cuttings to regrafted 25 acres of his finest vineyard, a parcel where the alluvial soil is pure gravel to a depth of over 30 feet – the harsh continental climate and extreme altitude, along with the soil's austere inhospitality to all types of insects and bacteria, allow for completely organic viticulture.

### MARTÍNSANCHO

From free-run juice, the new wine is racked into large, centuries-old oak vessels in the subterranean winery. The Martínsancho vineyard is dry-farmed and head-pruned, yielding Verdejo with viscosity, an extended finish and a delicate floral nose. Highly extracted, minerally-complex Verdejo with excellent aging capacity – Rueda's perennial hallmark wine!

**Parker's WA on the 2009: 90 points** "The 2009 Martínsancho Verdejo is light straw-colored and redolent of baking spices, especially nutmeg, mineral, and floral notes. On the palate it has excellent grip and volume along with intense fruit flavors and a lengthy, pure finish. Drink this vibrant effort over the next 3 years."

**Tanzer's IWC on the 2008: 90 points** "Green-tinged gold. Deep, pungent aromas of floral honey, pear, green papaya and salty minerals. Weighty orchard fruit and herb flavors are brightened by notes of orange peel and minerals, with a deeper honeyed quality on the back. Really stains the palate, showing excellent breadth and lingering spice and floral notes.."

**Tanzer's IWC on the 2007: 91 points** "Pale yellow-gold. Intensely perfumed, complex nose displays fresh lime, grapefruit, anise, herbs and white flowers. Nery citrus flavors are complicated by thyme, licorice and white pepper, with bracing minerality adding verve. The finish clings tenaciously, repeating the mineral and floral notes. Weightless, precise and impressively persistent, with a filigree quality that is really alluring."

*Thank you for your time and for your interest in Connoisseur Wines.*