Menade Nosso Natural Verdejo, VdT Castilla y León [Organic] 2023

EME0022023

Bodegas Menade

— Castilla y Léon, Spain

A seminal star of Spain's natural wine scene. A rigorous selection process using grapes from the best plots has produced this natural Verdejo with honey and fresh grape juice characters. Nature in a bottle!

Production

Grapes are picked 7-10 days later than for Menade Verdejo, which gives richness. However they're sourced from the a higher vineyard, Peraje de las Mariquitas, at 780m. The soils here are based on pebbles and clay which gives great intensity to the grapes. Harvest takes place by hand, before dawn. The grapes are fermented using wild yeasts in stainless steel - between 18 and 24°C. Malolactic fermentation also takes place spontaneously, then the wine is gently racked and spends around 3 months on lees in neutral 3rd or 4th use French oak barrels. No sulphur is added during the vinification process.

Tasting note

Pronounced honeyed and floral aromas, with hints of barley sugar, and savoury notes. The palate is textural with distinctive leesy, bready and floral characters

Food Match

Try Serrano ham and manchego croquetas

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
VdT Castilla y León

Winemaker:
Richard Sanz

Grape Varieties:
Verdejo 100%

Suitable for:
Vegan

Bottle Barcode:
8437008963907