Menade Verdejo, VdT Castilla y León [Organic] 2024

EME0012024

Bodegas Menade

— Castilla y Léon, Spain

'Wild ferment' organic and high altitude Verdejo - another beautiful example from Menade.

Production

The Verdejo grapes are selected from parcels of vines, 20-25 years old, grown in pebbly, clay and chalky soils at between 700 and 800m altitude. Harvesting takes place by 3 different processes: part green daytime harvest by hand, part mechanised and part night-time harvest. Each parcel is vinified separately using wild yeasts in stainless steel. Fermentation takes place at a controlled temperature of 18-22°C, and the wine remains on lees for a short period.

Tasting note

Fresh stone fruit aromas with notes of fennel and thyme. The palate is ripe and texural with white peach and herbal characters, balanced by crisp acidity and minerality.

Food Match

Baked fish with fennel

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Natural/Organic/Sustainable

Appellation:
VdT Castilla y León

Winemaker:
Richard Sanz

Grape Varieties:
Verdejo 100%

Suitable for:
Vegan

Bottle Barcode:
8437008963075