

menade

SAUVIGNON ECOLÓGICO

100% Sauvignon / Certified natural organic viticulture. Aim: Achievement of independent grape harvests in accordance with composition of soils and yield management.



Harvest

Three distinct types of harvest: Green manual daytime, mechanized and night time harvest.

Alcoholic fermentation

Occurs in stainless steel tanks with the natural yeast (spontaneous, belonging to the grape), under controlled temperatures at 18 C– 22C. The tanks are of different capacities allowing separation of the different bunches, conforming to the differences in structure and composition of the soil. The wine stays on its lees for a controlled time.

Stabilisation

Clarification with bentonite, natural cold stabilisation and filtration (in case it is needed and depending on each vintage).

TASTING NOTES

Colour

Yellow with golden hues.

Aroma

Aromatic intensity and complex display of various essences reminiscent of mint, celery, fresh basil with soft tones that evoke similarities to mandarin/tangerine skin.

Palate

Fruity, round with light integration of fruit that reveal papaya and passion fruit, wrapped in a strong component of texture.



75cl



8-10°C

FORMAT	CLOSURE	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGTH (cm)	BARCODE
BOTTLE	CORK DIAM / SCREW CAP STELVIN	1,25	30,1	7,7	/	8437008963099
CASE	X12	15	31	16	23,5	8437008963105
PALLET	EUROPALLET 60	900	/	/	/	/