

menade

RUEDA VERDEJO ECOLÓGICO

100% Verdejo / 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.

TASTING NOTES

Colour

Straw yellow with green reflections, clean and bright.

Aroma

Concentration of varietal and mineral aromas. Significant white fruit intermingled with hints of herbaceous nose – notes of laurel, fennel and aromatic plants from the hills (thyme).

Palate

Dry, balanced and tasty. Certain bitter touches are found – typical of verdejo. Round with volume. The natural acidity holds a long and elegant finish.



FORMAT	CLOSURE	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGTH (cm)	BARCODE
BOTTLE	CORK DIAM / SCREW CAP STELVIN	1,25	30,1	7,63	/	8437008963075
CASE	X12	15	31	16	23,5	8437008963877
PALLET	EUROPALLET 60	900	/	/	/	/