

menade

ORGANIC VERDEJO

100% Verdejo / Certified natural organic viticulture. Aim: Achievement of independent grape harvests in accordance with composition of soils and yield management.
Neither sulphur nor copper sulphate is used in our vineyards.



GLUTEN FREE
VEGAN

Alcoholic fermentation

Occurs in stainless steel tanks with the natural yeast (spontaneous, belonging to the grape), under controlled temperatures at 18-22°C. 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 is effected with bentonite, stabilization by chilling to low temperatures and filtration is with natural cellulose.

TASTING NOTES

Colour

Very pale straw yellow with light greenish tones.
Clean, vibrant and crystal clear

Aroma

Minty aroma, with ripe fruit, white stone fruits and citrus peel

Palate

In the mouth it is round, robust, saline, with character, long, complex and citric



13,5% Vol.



75cl
150cl



8-10 °C



6000-8000 kg/ha

	FORMAT	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGHT (cm)	BARCODE
BOTTLE	Corcho/Rosca	1,25	30,1	7,63	-	8437008963075
CASE	x12	15	31	16	23,5	8437008963877
PALLET	Europallet/60	900	170	80	120	-
	PALLET LAYOUT					
	TOTAL CAJAS	TOTAL LAYERS	TOTAL CASES/LAYER			
	60	5	12			