

adorado de menade

Adorado first saw the light of day back in around 1900, when wine was a form of nourishment and the Rueda region was still full of grizzled, old time growers with plenty of stories to tell who were making a rugged living from their ancient mishmash of ancient, gnarled Verdeja and Palomino plots. It reflects their traditions, was, and is now again, made with the most severe technology of all: effectively, virtually none, other than hard, backbreaking, manual work”.



WINEMAKING

Verdejo and Palomino. Solera from 1967.

Handpicked late harvest to ensure a natural high alcohol content.

Natural musts which ferment spontaneously. The wine then rests in clay pots where a film of flor develops and remains on the surface. Afterwards, it is topped up from a third barrel (criadera). Oxidative ageing in solera system in underground cellar.

Wine is drawn off twice a year in Autumn and in Spring.

Wine in Rama, no clarification or filtration.

First wine was drawn off in 2018 to reactivate the criadera and solera system.

Limited production.

TASTING NOTES

COLOUR

Amber and old gold.

NOSE

True and typically rancio in style in a generous, nutty, full flavoured oxidative style akin perhaps to the once upon a time dry amontillado styles of Jerez only more up-front and significantly less refined with underlying notes of dried fruits.

PALATE

Brimming with diverse flavours and sensations, this is a very fine, balanced and rounded offering with structure, saline notes and complexity. Depending on your taste, it's either everything or nothing. You choose – it's simply Adorado.

ALC 13% Vol.

75cl
150cl

10 - 12 °C

	FORMAT	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGHT (cm)	BARCODE
BOTTLE	DIAM Cork	1,4	26,7	9,2	-	8437008963334
CASE	x1 75cl	1,4	32	17	10	8437008963334
CASE	x1 150cl	2	37	20	13	-
CASE	x3 75cl	4,2	32	37	10	-
CASE	x6 75cl	8,4	32	62	12	-