

sobrenatural de menade

SECALA-MENADE 1820

100% Verdeja - Natural organic viticulture certification.
Sobrenatural is a noble wine, a tribute to nature, which survives the passage of time by adapting to change.
It is a partnership between its origins and the future.

5th YEAR



HARVEST 2018

A nearly perfect year in terms of weather: it rained when it was supposed to rain and it was cold when it was supposed to be cold... There was rainfall throughout the growing season, particularly in spring, and storms in summer. Prevention with natural treatments favoured a healthy and disease-free harvest.

A beautiful, round vintage, in which the musts already showed nerve, tension and great aptitude for ageing.

WINEMAKING

100% Verdejo, the grapes come from vineyards with clay-limestone soils with pebbles.

Fermentation is carried out with wild yeasts, followed by malolactic fermentation with wild bacteria, without the addition of sulphur.

It is refined in the Secala-Menade 1820 cellar for about three years in vats (large barrels) and in earthenware jars under a layer of flor (biological ageing).

It then rests for about two years in the bottle. In other words, it is aged for five years from the moment of harvest up until its release.

A wine for ageing.

ALC 13% Vol.

75cl
150cl

10-12 °C

CATA SENSORIAL



Golden yellow.



Medium aromatic intensity, it's an oxidative wine. Aromas of baked apple, stone fruit and jammy white fruit, ripe citrus, lychee, syrup, honey, laurel and quince... Reminiscent of honey, wet earth and silex. Very complex wine.



Full-bodied on the palate, with balanced acidity and a saline finish. Hints of lychee, ginger and bitter almond in the aftertaste.