

# menade

## ORGANIC SAUVIGNON BLANC

100 % Sauvignon blanc - Natural organic viticulture certification.  
An international variety which for decades has adapted to the climate and soils of the area. Exotic and mineral.



### VINTAGE 2024

A vintage marked by irregular weather: a mild and dry winter, followed by well-distributed spring rains, supported a balanced growing cycle. Ecological care was crucial to prevent potential diseases caused by humidity.

The summer brought moderate temperatures and cool nights, allowing the grapes to ripen slowly and optimally, resulting in a great aromatic concentration, balanced acidity, and a fresh, vibrant profile.

### WINEMAKING

In Rueda, the Sauvignon Blanc grape offers more tropical and stone fruit aromas, which combine with the minerality -from the limestone soils- and acidity.

As with the production of Menade Verdejo, we separate out the grapes depending on the characteristics of the soil and orientation of the plots from which they have come.

We work with low yields, alcoholic fermentation is carried out with natural yeasts in stainless steel tanks and the wine remains on its lees for a short period of time before bottling.

Pleasant and easy to drink wine.

ALC 12,5% Vol.

75cl  
150cl

8-10 °C



6000-8000 kg/ha

### TASTING



Pale straw yellow.



This is a very aromatic wine: with tropical fruits such as mango, passion fruit and green notes that are typical of the variety, such as asparagus. This has a pronounced varietal character.



Great volume, fresh and very attractive on the palate. Great potential.