

NOSO

NATURAL VERDEJA

100% Verdeja - Natural organic viticulture certification.
The elders of the Rueda area say that "it tastes like the Verdeja of yesteryear".



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

Noso was a turning point in the history of Bodegas Menade, a natural Verdeja, without the addition of sulphur either in the field (like the rest of our wines) or in the cellar. There are no sulfur or copper treatments.

The wine is thought about from the vineyard, and with it we intend to express the meticulous work we carry out in the field. 100% natural viticulture, the grapes come from estates with clay-limestone and stony soils with abundant pebbles.

Subsequently, it undergoes spontaneous malolactic fermentation (with wild bacterial), part of it in barrels.

It is then racked and aged on its lees/sediments for approximately 2 to 3 months. Finally, it is aged for a few months in the bottle.




ALC 13% Vol.


75cl


8-10°C

6000-8000 kg/ha

TASTING

 Pale golden yellow.

 On the nose, aromas of chamomile, honey, beeswax and white pepper.

 On the palate, there is a slight bitterness from the Verdeja grape. With a medium acidity and a full, unctuous body. The aromas of stone fruit, must and grape stand out.