

menade

Menade Verdejo 2025



100% Verdeja - Natural organic viticulture certification.
Representing the freshness, the wildest side of the Verdeja grape.



VINTAGE 2025

Vintage marked by an 'atypical, extreme' climatology: a warmer than normal winter, followed by well-distributed rains in spring, favored a balanced cycle.
Hailstorms affected overall production.

The summer brought high temperatures and cool nights, which allowed for a gradual and optimal ripening of the grapes, with great aromatic concentration, balanced acidity, and a fresh, vibrant profile."

WINEMAKING

The grapes come from different plots with clay-limestone soils and boulders in the Rueda area, which are processed separately. The vines are more than 30 years old. We use natural yeast fermentation to achieve the maximum expression of our environment, aromas of fresh grass, minerality and liveliness.

The wine ferments in stainless steel tanks at a controlled temperature of 18-22°C. We use tanks of different capacities to separate the different plots according to the differentiation of soil structures and compositions. Subsequent ageing of the wine is on its lees for a controlled period of time

ALC 12,5% Vol.

75cl
150cl

8-10 °C



6000-8000 kg/ha

TASTING



Pale straw yellow



Aromas of citrus peel, fresh herbaceous notes, white and yellow flowers, and fennel.



A round palate with marked acidity. On the palate, stone fruit stands out, along with a touch of green apple and a saline background that adds tension.