

menade



Nossa Tinto Natural 2024



Tempranillo from century-old vines and a small percentage of white varieties.
Certified organic natural viticulture.



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

The vinification is carried out with 20% of the whole cluster, the rest is crushed and trodden on foot. Spontaneous fermentation and maceration take place in small stainless-steel tanks, a process that lasts between 12 and 25 days.

After the alcoholic fermentation, malolactic fermentation takes place, also spontaneously, with native yeasts and bacteria that are natural to the wine. Subsequent punching down without seeking the maximum extraction of a very tasty grape. Clarified with gelatin of vegetable origin, natural stabilized against cold and filtered with natural cellulose

ALC 13% Vol.

75cl

14 °C



1000-2000 kg/ha

Tasting



Purple with violet edges.



Prominent aromas of black tea and fresh forest fruits, such as currant and blackberry. Special mention should be made of the aromas of currant and blackberry leaf



Light on the palate, but intense in aroma. Vegetal aromas reappear, a rustic wine. Also hints of licorice root.