

# 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 2019

Extreme and uneven weather, with low rainfall throughout the growing season, which reduced production by 30% to 40% compared to the previous year.

A hot, dry summer accelerated ripening, forcing an early harvest to preserve the freshness and natural acidity of the Verdejo grapes. Careful management of the vegetation was essential to achieve delicious, fresh, varietal and balanced wines.

## 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 aging.


ALC 13% Vol.


75cl  
150cl

10-12 °C

## TASTING

 Golden yellow.

 A complex aromatic palette, ranging from primary to tertiary aromas, including chamomile, honeysuckle, baked apple, white pepper, wet earth, mushroom and brioche.

 Wide entry, with excellent acidity and a saline finish. Notes of flint and deliberate oxidation. An interesting and highly complex wine, suitable for drinking now or aging.