menade

La Misión 2024

100% Verdeja - Natural organic viticulture certification.
Menade's identity through the Verdeja grape, our own Verdejo clone, from pre-phylloxera vines, planted in 1890. From those vines we made a massal selection to regraft our entire vineyard



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

La Misión comes from hundred-year-old vines planted on estates with predominantly sandy soils. The grapes are harvested by hand and pressed as whole bunches. Fermentation takes place in stainless steel tanks using indigenous wild yeasts.

It is then aged partly in 500-litre French oak barrels; partly in 5,000 and 10,000-litre vats or pipes, and partly in vats of different capacities made with a percentage of clay from Menade's own vineyards. After ageing for about a year, La Misión is bottled and refined for a period of time in the historic cellar. This is a return to a more earthy origin

ALC 13% Vol. | 75cl 150cl | 8-10 ºC | 2000-3000 kg/ha

Tasting

Lemon yellow.

Floral aromas, apricot, and flint prevail. A light touch of white pepper..

Round on the palate with marked acidity. Citrus fruits, limestone, and a saline finish stand out, providing tension.