menade

Menade Verdejo 2026

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



VINTAGE 2026

The 2026 vintage in Rueda was defined by a meteorologically balanced year, with timely spring rainfall that created an excellent water reserve, alongside consistent high temperatures starting as early as May and June.
This favored a slow, homogeneous ripening process for the grapes. The nighttime temperature swings prior to harvest helped preserve the variety's characteristic aromatic precursors.
Grape maturation was optimal thanks to a well-judged, continuous irrigation policy.
Deciding to harvest early was key to achieving low-alcohol wines with fresh, natural acidity.

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 18-22ºC. 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 ºC | 6000-8000 kg/ha

TASTING

Pale straw-yellow, very clean and bright

Notes of fresh white fruit (green apple, pear) predominate, accompanied by stone fruit nuances such as peach and hints of citrus zest.

Tasty and enveloping, its lively acidity perfectly balances the unctuousness of the lees, resulting in a medium-bodied wine that is remarkably agile and Dynamic.