

menade

Zorro de Menade 2026



100% Godello - Certified organic natural viticulture.
The variety's adaptation to our territory



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 pebbles in the Rueda region.

The vines are over 30 years old, and we have grafted buds of the Godello variety.

We opt for fermentation with natural yeasts to achieve the fullest expression of our terroir.

The wine ferments in stainless steel tanks at a controlled temperature of 18-22°C. We work with low yields, alcoholic fermentation takes place with natural yeasts in stainless steel tanks, and the wine remains on its lees for a short period before bottling.



ALC

12,5% Vol.



75cl



8-10 °C



6000-8000 kg/ha

Tasting



Pale straw yellow with greenish reflections, very bright.



Aromas of fresh white stone fruit, green apple, and Williams pear predominate, accompanied by citrus nuances (grapefruit and lemon peel).



Fresh and vibrant attack with a silky texture, where those hints of citrus and peach return.

