

Menade Nosso Verdejo MWO

THE FACTS

COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Rueda

CEPAGE: 100% Verdejo

WINEMAKING: Organically farmed 25-35-year-old vines on clay-limestone soil at 780 meters with yields of 7000kg/ha. Night harvested grapes (picked a few days before Menade Verdejo) go through spontaneous fermentation with wild yeast in stainless steel, followed by two weeks on the lees and malolactic fermentation.

ALCOHOL BY VOLUME: 13.0%

THE STORY

The Sanz family has been growing vineyards and making wines in Rueda since the beginning of the 19th century. The Sanz siblings - Marco, Richard & Alejandra (sixth generation) - took over the estate in 2003. Pioneers in organic certification, the wines have succeeded behind all the expectations through their ingenuity, effort, and perseverance. The spontaneity of their elaborations, the naturalness of their wines, the transmission of sensation, and its unconditional support for ecology manifest their force to recover the authenticity of Verdejo and its more innate side. The unity of innovation, talent, and work is what ensures and maintains the quality of vinification.

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

