

menade

Nosso natural 2025



100% Verdejo, farmed with natural organic method and from vines growing in stony soils of clay and limestone.
100% natural viticulture (no sulphur, no copper in the field or sulphites in the cellar)..



VINTAGE 2025

Vintage marked by an 'atypical, extreme' climatology: a warmer than normal winter, followed by well-distributed rains in spring, favored a balanced cycle.
Hailstorms affected overall production.

The summer brought high temperatures and cool nights, which allowed for a gradual and optimal ripening of the grapes, with great aromatic concentration, balanced acidity, and a fresh, vibrant profile."

WINEMAKING

Nosso was a turning point in the history of Bodegas Menade, a natural Verdeja, without the addition of sulphur either in the field (like the rest of our wines) or in the cellar. There are no sulfur or copper treatments. The wine is thought about from the vineyard, and with it we intend to express the meticulous work we carry out in the field.

100% natural viticulture, the grapes come from estates with clay-limestone and stony soils with abundant pebbles. Subsequently, it undergoes spontaneous malolactic fermentation (with wild bacteria) and aged on its lees/sediments for approximately 2 to 3 months



ALC 12,5% Vol.



75cl
150cl



8-10 °C



6000-8000 kg/ha

Tasting



Pale golden yellow.



On the nose, aromas of dairy, honey, beeswax and pastries.



On the palate, it is noticeably creamy. Medium acidity and a full, unctuous mouthfeel. Aromas of stone fruit, grape must stand out.