

menade

Organic Sweet Sauvignon 2024



100 % Sauvignon blanc - Natural organic viticulture certification.
A sparkly and fresh wine, perfect to have both as starter or dessert

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

The grapes come from different plots with clay-limestone and pebble soils, which are made separately according to the differentiation of structures and compositions of their soils. It is the evening wine of the Menade family. Because of how it's made, the Menade Sauvignon Blanc Dulce is the first wine to be released each year.

Alcoholic fermentation is carried out with natural yeasts in stainless steel tanks, but is stopped by lowering the temperature when the wine reaches a balance between alcoholic strength and residual sugar, i.e. approximately 10-11% Vol and 60 gr/l of residual sugar. We are aiming for a wine that albeit is sweet, is fresh and has acidity, and can be drunk as an aperitif or dessert..



ALC 10,5% Vol.



50cl



6-9 °C



6000-8000 kg/ha

Tasting



Pale straw yellow.



Medium to high aromatic intensity. Aromas of Bartlett pear, Galia melon, banana, ripe apple, peach, apricot and passion fruit.



On the palate, stone fruit and passion fruit aromas reappear. Fresh, with excellent acidity.