

la misión

PRE-PHYLLOXERA ORGANIC VERDEJA

SECALA-MENADE 1820

100% Verdeja - Natural organic viticulture certification.

Menade's identity through the Verdeja grape, our own Verdejo clone, from pre-phylloxera vines, planted in 1890. From those vines we made a massal selection to regraft our entire vineyard.



VINTAGE 2023

The 2023 vintage has been complex and unusual. Budding was early and Spring was complicated at first due to the late rains.

The summer was wonderful. The drop in temperatures at the beginning of September was positive for the grapes.

The rains came when we had practically finished harvesting the grapes in Menade.

WINEMAKING

La Misión comes from hundred-year-old vines planted on estates with predominantly sandy soils.

The grapes are harvested by hand and pressed as whole bunches. Fermentation takes place in stainless steel tanks using indigenous wild yeasts. It is then aged partly in 500-litre French oak barrels; partly in 5,000 and 10,000-litre vats or pipes, and partly in vats of different capacities made with a percentage of clay from Menade's own vineyards.

After ageing for about a year, La Misión is bottled and refined for a period of time in the historic cellar. This is a return to a more earthy origin.

ALC 13% Vol.

75cl
150cl

10-14 °C

TASTING



Lemon yellow.



Medium aromatic intensity, with notes of orange peel, fennel, apple, white flowers, chamomile, freshly cut grass, white pepper, and subtle toasted hints.



Energetic on the palate, with vibrant acidity and good volume. Notable flavors of citrus peel, white pepper, salinity, and the characteristic bitter finish of Verdeja. An excellent white wine for aging.