

# adorado de menade

SECALA-MENADE 1820

Verdeja - Natural organic viticulture certification.

A wine that is born as a tribute to the ancient winemaking traditions of our region. In 2018 we made the first saca of a 1900 solera to reactivate the criaderas and soleras system.



## HISTORY

"Adorado was born back in 1967, when wine was considered a food item, when it told the stories of the winegrowers of the Rueda region and when the vineyard was but a tangle of old Verdeja vines.

Every year it received a small elixir of youth, under a layer of flor, within the criaderas and soleras system. With time it became rancid, oxidised, but there lies its greatness.

Adorado is the wine of our grandfathers, fathers, children... Of the Sanz family".

## WINEMAKING

Verdeja. Solera from 1900.

Late manual harvest to obtain wines with high alcohol content. Unfortified wine.

Richard reactivated the criadera system but with his own take on it: the wine with which it was topped up, was made from Verdejo grapes from hundred-year-old vines, aged for about a year in earthenware jars under a layer of flor.

After that, the third 'criadera' it's filled. Oxidative ageing under the criaderas and soleras system in the underground cellar.

Two annual 'sacas' are made, in Autumn and Spring. Wine without clarification or filtering.



15,5% Vol.



75cl  
150cl



10-12 °C

## TASTING



Amber and old gold.



True and typically rancio in style in a generous, nutty, full flavoured oxidative style akin perhaps to the once upon a time dry amontillado styles of Jerez only more up-front and significantly less refined with underlying notes of dried fruits.



Brimming with diverse flavours and sensations, this is a very fine, balanced and rounded offering with structure, saline notes and complexity. Depending on your taste, it's either everything or nothing. You choose – it's simply Adorado.