

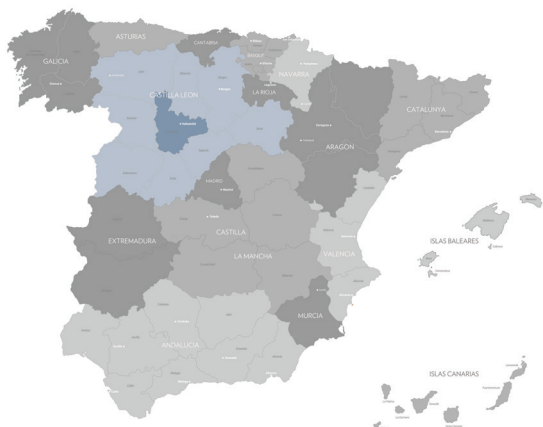


VALKYRIE

SELECTIONS



MENADE



NOSSO 2024

MENADE || 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.

RUEDA || Rueda is a flat, high altitude meseta with vast horizons and gently rolling hills. Rueda's climate is continental and windswept. Temperatures drop well below freezing in winter, and there can be heavy frosts, fogs, wind, and hail. In the summer, there are long, hot days of unbroken sunshine. Despite being landlocked, this region produces some of the country's most compelling white wines.

NOSSO 2024 ||

BLEND | 100% Verdejo

VINEYARDS | Organically farmed 25-35-year-old vines on clay-limestone soil at 780 meters with yields of 7000kg/ha.

WINEMAKING | 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. NOSSO stands for no SO₂ - no sulfur used during bottling.

ALCOHOL | 14.1%

TASTING NOTES |

Intensely floral in aroma, creamy and with lactic notes. Subtle and elegant. We at Menade always say that it smells of the first day of the harvest, of wet earth, must, grapes, and Nature.

UPC | 8437008963907

