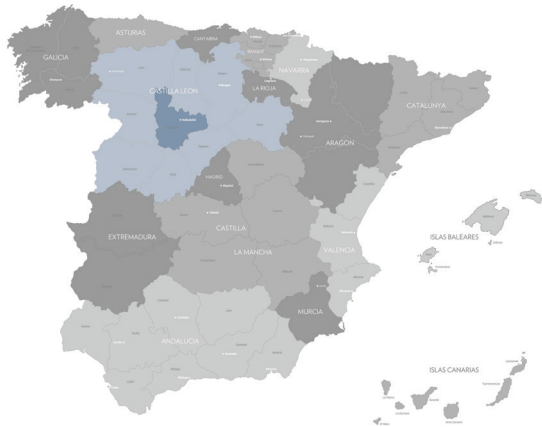




VALKYRIE SELECTIONS



MENADE



VERDEJO 2023

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.



VERDEJO 2023 ||

BLEND | 100% Verdejo

VINEYARDS | Organically farmed 25-35-year-old vines on clay-limestone soil at 750 meters with yields of 7000kg/ha.

WINEMAKING | Night harvested grapes go through spontaneous fermentation with wild yeast in stainless steel, followed by three weeks on the lees.

ALCOHOL | 14.1%

TASTING NOTES |

Brimming with concentrated varietal and mineral aromas of mint, white stone fruit and citrus peel that lead to a round, robust, saline palate with character, ripe fruit, and attractive herbaceous elements such as laurel, thyme and fennel.

UPC | 8437008963075

