Sobrenatural de Menade (Aged Natural Verdejo) [Organic] 2017

EME0042017

Bodegas Menade

— Castilla y Léon, Spain

Sobrenatural is Menade's 'homage to nature' - wild yeast ferment of traditional 'Verdeja' grapes, with lees ageing for 36 months, and no sulphur added during vinification. This is a genuinely exciting wine for a wine enthusiast!



Production

The Verdeja vines grow at 700-800m altitude. The grapes are hand harvested, and then vinification takes place by spontaneous fermentation using natural yeasts, and subsequent 'natural' malolactic fermentation. Controlled oxidative ageing in used oak barriques and vats for 36 months under flor, with a further 6 months refinement in bottle.

Tasting note

Aromas of baked apple and custard. The complex, ripe palate has orchard fruit, apple skin, honey and delicate savoury characters. The creamy mouthfeel is balanced by salinity and minerality.

Food Match

Enjoy with creamy chicken dishes and truffle cheese

ABV:
13.00%

Case/Bottle Size:
3x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
Vdt Castilla Leon

Winemaker:
Richard Sanz

Grape Varieties:
Verdejo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8437008963372