

# menade

## ORGANIC VERDEJO

100% Verdejo / Certified natural organic viticulture. Aim: Achievement of independent grape harvests in accordance with composition of soils and yield management. Neither sulphur nor copper sulphate is used in our vineyards.



### Harvest

Three distinct types of harvest: Green manual daytime, mechanized and night time harvest.

### Alcoholic fermentation

Occurs in stainless steel tanks with the natural yeast (spontaneous, belonging to the grape), under controlled temperatures at 18 – 22 °C. The tanks are of different capacities allowing separation of the different bunches, conforming to the differences in structure and composition of the soil. The wine stays on its lees for a controlled time.

### Stabilisation

Clarification is effected with bentonite, stabilization by chilling to low temperatures, and filtration is with natural cellulose.

### TASTING NOTES

#### Colour

Bright, limpid straw yellow in hue with green tinges.

#### Aroma

Brimming with concentrated varietal and mineral aromas; its pronounced white fruits vie with attractive herbaceous elements such as laurel, thyme and fennel.

#### Palate

Dry, balanced and tasty. Brimming with concentrated varietal and mineral aromas; its pronounced white fruits vie with attractive herbaceous elements such as laurel, thyme and fennel.



12,5% Vol.



75cl  
150cl



8-10 °C



6000-8000 kg/ha

	FORMAT	GROSS WEIGHT (kg)	HEIGHT (cm)	WIDTH (cm)	LENGTH (cm)	BARCODE
BOTTLE	Cork / Screw Cap	1,25	30,1	7,63	-	8437008963075
CASE	x12	15	31	16	23,5	8437008963877
PALLET	Europallet/60	900	1,7	80	120	-

### PALLET LAYOUT

TOTAL CASES	TOTAL LAYERS	TOTAL CASES/LAYER
60	5	12