



VALKYRIE

SELECTIONS



MENADE



LA MISIÓN 2017

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.

LA MISIÓN 2017 ||

BLEND | 100% Verdeja (pre-phyloxera)

VINEYARDS | Organically farmed, pre-phyloxera, 140-150-year-old vines at 800 meters. The six La Mision plots are pure sand and yield a tiny 1000 kg/kg.

WINEMAKING | Grapes are hand-harvested at night. Spontaneous fermentation with wild yeast in stainless steel, followed by aging for 8-10 months in a regimen of 2nd and 3rd-year French oak (250L), two new Burgundy vats (5000L), and three amphorae made with clay from the estate vineyards. The wine spends a minimum of two years in the bottle before release.

ALCOHOL | 14.1%

TASTING NOTES |

Complex, zingy, aromatic, electric in its energy, with a plethora of understated fruits and complementary herbal undercurrents, a touch of sweet apple, and most judiciously understated oak, this is ever so fine.

UPC | 8437008963714

