



D.O. Monterrei

Medusa Mencía

MEDUSA Mencía reflects the evolution and diversity of the Monterrei Designation of Origin. Famous for its white wines, it is now also beginning to stand out for its reds. The Mencía grape in this region benefits from a continental climate with Atlantic influence. In addition, there is a notable contrast in temperature between day and night, cold winters and warm summers, giving the grape great quality and complexity. The soils are mainly granitic and slate, and the harvests tend to be late. These conditions define its final expression: a fresh wine with high aromatic intensity, soft tannins and balanced acidity.

Region

The Godello grape and the Monterrei D.O. reflect the fantastic and growing quality of white wines in Spain.

It is located in the province of Orense, in the south of Galicia, and is Galicia, and is characterised by a continental microclimate with Atlantic exposure, with slate, granite and clay soils.

The location of the vineyards on the slopes of the Valle de Monterrei allows the grapes to ripen perfectly without losing their acidity. The Godello grape is renowned for its great quality and aromatic potential, offering more body and structure and a more structured and mineral profile than its sister Albariño.

VARIETY
Mencía.

STYLE
Still Wine.

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
14 – 16 °C.

Tasting Notes

Red colour, clean and medium depth. On the nose, fresh red fruits predominate, with floral notes and a subtle minerality. On the palate, it is smooth, fresh and with balanced acidity, finishing with a lingering hint of red fruits.

Food Pairing

It pairs well with white meats, mushrooms, and mild cheeses.

Technical Information

Fermentation takes place in stainless steel tanks at controlled temperatures, safeguarding the grape's natural aromas and vibrant characteristics.



D.O. Rías Baixas Medusa Albariño

This wine is made from Albariño grapes sourced from the plots of "O Rosal" in Galicia, one of the zones of the Rías Baixas Designation of Origin, known for the quality and uniqueness of its white wines. This grape variety is characterised by its small clusters, early ripening and medium vigour. They are remarkable for their pleasantly impressive fine and distinguished floral and fruity aromas, of a medium intensity and a medium-long finish.



Region

Rías Baixas is a Denominación de Origen which includes a number of vineyards in Galicia, that share some geographical features which characterise and distinguish these idiosyncratic wines.

Lowland areas near the sea are linked to lower stretches of river courses and are characterised by a mild climate and a decrease in rainfall during the summer months.

VARIETY
Albariño

STYLE
Still wine.

ALCOHOL GRADUATION
13%

SERVING
TEMPERATURE
**Served
chilled**

Tasting Notes

Pale golden yellow in colour, the wine has aromas of fresh apricot, white flowers and a touch of honey. It offers generous flavours of white peaches, apricots and a hint of grapefruit enlivened by crisp and refreshing acidity.

Food Pairing

Perfect with seafood, grilled octopus and other typical dishes based on seafood, oysters, or mussels.

Technical Information

Fermentation at a controlled temperature of 16°C in stainless steel tanks.

Awards

92 POINTS

Guía Peñín 2025: Medusa Albariño 2023

GOLD

2025 Sakura Awards: Medusa Albariño 2024

2024 Decanter World Wine Awards: Medusa Albariño 2023 **** 96 PUNTOS ****

2024 Berliner Wine Trophy: Medusa Albariño 2023



D.O. Rueda

Medusa Verdejo – Organic Wine

This wine joins the Medusa range as a reflection of the excellent evolution of Spanish white wines. It is made from the queen grape variety of the Rueda DO, where it is produced: the white Verdejo grape. Medusa Verdejo Ecológico retains the typical characteristics of this grape variety, with hints of grass, fruity touches, freshness and excellent acidity.



Region

Rueda is a wine producing region in the heart of the Iberian Peninsula, on the high plateau of Castile and León, right between two of Spain's most famous red-wine producers: Ribera del Duero and Toro, and just on the North-West of Madrid. The river Duero flows through this region from East to West. Rueda was the first Denominación de Origen to be certified in the Region of Castile and León (1980). This high plateau is characterised by a typical continental climate featuring long cold winters, a brief spring season, and dry harsh hot summers

VARIETY
Verdejo

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Served chilled

Tasting Notes

Greenish tones typical of the Verdejo grape. On the nose there are hints of scrubland grass with fruity touches. On the palate, it is slightly bitter which, together with its natural balanced acidity, invites you to continue tasting it.

Food Pairing

Thanks to its freshness it makes a harmonious match with all kinds of rice dishes, pasta, warm salads, creamy sauces and grilled vegetables.

Technical Information

Fermentation at a controlled temperature of 16°C in stainless steel tanks.

Awards

GOLD

2025 Mundus Vini: Medusa Verdejo Organic 2024



Other Medusa Brut

Medusa Brut completes the range with this sparkling wine made with the Charmat method, thanks to which the bubbles are created from a double fermentation.

Medusa Brut is the ideal wine to make any good moment special.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Viura, airén and chardonnay

STYLE
Sparkling wine

ALCOHOL GRADUATION
11%

SERVING TEMPERATURE
Best served chilled (6-9°C)

Tasting Notes

Pale yellow wine, with apple, pear and lemon aromas that lead to subtle sweet touches on the palate and a refreshing fizz with fine and consistent bubbles.

Food Pairing

Delicious to enjoy by itself or with canapé, fish dishes or even cheese cake.

Technical Information

Its production technique, often referred to as Charmat Method is based on a second fermentation of a white wine. It is elaborated in steel tanks that have been specially designed to stand pressures of up to 10 atmospheres. The second fermentation, when yeast and sugar are added to the wine causes carbon dioxide molecules to integrate into the liquid, transforming it into a sparkling wine. The wine is bottled only after it has completed the fermentation process. This makes of it a very expressive, aromatic and fresh wine, since, unlike other sparkling wines, which ferment for the second time in the bottle, it is not in contact with its lees.

The wine is then bottled to ensure a fresh and aromatic product.

Awards

GOLD

2024 Berliner Wine Trophy: Medusa Brut NV