



Grape Variety: Verdejo

Denomination of Origin: D.O. RUEDA

Vineyard age: 20-30 years old

Wine-making:

Grape sorting in the vineyard. Mechanical night harvest (to preserve freshness of the grape). Exclusively juice from the first press in pneumatic press. Cold skin contact maceration for 8– 12 hours. Alcoholic Fermentation controlled at 17°C (62°F) in stainless steel vats. Must settling and cold stabilisation before bottling.

Prefermentative Maceration:

Pellicular cold maceration for 8 – 12 hours.

Tasting Notes:

It has a lovely straw yellow colour with a steely green tint. Clean on the nose, intense and complex aromas which combine a variety of flavours such as green apples, grapefruit lemon zest and lychees together with hints of moos and hay and a touch of aniseed coming through.

Elegant and full-bodied, long and complex finish revealing an array of flavours ending with that typical Verdejo bitter touch.

Food Pairings:

Goes perfectly with smooth cheeses, spicy rice (paella), white meat and of course, with all kind of fish and seafood.

- Consumption temperature: 7-9 °C (42 – 46°F)
- Storage temperature 12-18°
- Shelf life: during the next 2 years from the printed date
- Contains sulfites



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