

YLLERA

cinco.5

Grape Variety: Verdejo

Vineyard age: 10 - 25 years old

Elaboration:

Mechanical night harvest (to preserve freshness of the grape). Exclusively juice from the first press in pneumatic press. Partial alcoholic Fermentation controlled at 3°C(37°F) in stainless steel vats, until gets the 5.5° of alcohol.

Must settling and cold stabilization 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 as well as clear aromas which combine a variety of flavours such as green apples, pineapple, passion fruit.

It is very well structured with a perfect balanced acidity which gives great freshness to it.

Natural CO2 from the partial fermentation.

Food Pairings:

It is recommended to consume it very cold, for any kind of occasion, such as appetizers but it is, without any doubt best recommended with desserts (cream, fruits cakes). Better served very chill.

- Consumption temperature: 5°C
- Storage temperature 12-18°C, bottle on its side.
- Shelf life: during the next 2 years from the printed date
- Contains sulfites
- Suitable for vegans.



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