

YLLERA

PRIVÉE

Grape Variety: Chardonnay and Verdejo

Denomination of origin: VINO DE LA TIERRA DE CASTILLA Y LEÓN

Vineyard age: 5 - 10 years old

Bottle ageing: Bottle ageing on its lees in a Moorish underground cellar at constant 12°C (53°F) for 9 months

Wine-making:

The grape is selected in the vineyard. Hand harvest. Exclusively juice from the first press in pneumatic press. Fermentation in temperature-controlled stainless-steel vats at 17°C (62°F). Bottled with yeast and additional sugar in Champagne style bottles in which the second fermentation takes place. Disgorgement and final corking.

Prefermentive Maceration:

Cold skin contact maceration for 8 – 12 hours

Tasting Notes:

It has a straw yellow colour. It is bright and clean, with a crown of fine and persistent froth and incessant and ascending groups of very small bubbles. Elegant nose with a delicate combination of fruit aromas (green apple, hay and citrus fruits) and hints of patisserie, baked cupcakes, toast bread, dried fruit and white flowers. Fresh in the mouth with very fine and elegant bubbles. It is complex and well-balanced. It has a very good carbonic integration. Nice body with a long, delicate and harmonious finish, and hints of dried fruit and lemon zest coming through.

Food Pairings:

Aperitif, perfect with any kind of fish and seafood, smoked and marinated salmon, smooth White meat (turkey, lamb, Chicken, etc). Perfect in any celebration.

- Consumption temperature: 6 - 8 °C (42,80° - 46,80°F)
- Storage temperature 12-18°C
- Shelf life: during the next 4 years from the printed date
- Contains sulfites
- Suitable for vegans.



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