

		<b>CANTOSÁN</b> <b>RESERVA ESPECIAL</b> <b>(SELECCIÓN FAMILIAR)</b> <b>SPARKLING WINE</b>
	<b>GRAPE</b>	100 % verdejo
	<b>APELLATION</b>	D. O. Rueda
	<b>AGE OF THE VINEYARDS</b>	10 – 40 years
	<b>BARREL AGEING</b>	-
	<b>OAK</b>	-
	<b>BOTTLE AGING</b>	Over 36 months in the bottle with the lees and yeast
	<b>WINEMAKING</b>	<p>Traditional or “Champanoise methode” which means a second fermentation of the “base wine” inside the champagne bottle, with a bottle ageing of minimum 36 months.</p> <p>This is a “Brut Nature” without “dosage”, this is 0 grams of sugar per litre.</p>
	<b>COLD SKIN MACERATION</b>	8 – 12 horas
	<b>TASTING NOTES</b>	<p>Straw yellow coloured, bright and clean, with a crown of fine and persistent froth and incessant and ascending groups of very small bubbles</p> <p>Elegant nose with a delicate combination of fruit aromas (green apple, hay and citrus fruits) and yeast aromas coming from the 3 years of bottle aging (nuts and almonds, toast bread, dry fruits, cookies...) in the ancient caves that the YLLERA Family owns in Rueda</p> <p>Fresh in the mouth with very fine and elegant bubbles. Complex and well-balanced. Nice body with a long, delicate and harmonious finishing, with nuts, bitter almonds and butter notes coming through.</p>
<b>PRESENTACIÓN</b>	Elegant ancient champagne bottle. Tin metal label in bronze colour and black capsule.	
<b>GASTRONOMY</b>	<p>Aperitif, perfect with any kind of fish and seafood, smoked and marinated salmon, smooth white meat (turkey, lamb, chicken, etc...)</p> <p>Perfect to celebrate how good life is...</p>	