

		YLLERA CINCO.5 Varietal Verdejo
	GRAPE VARIETY	100 % verdejo
	DENOMINATION OF ORIGIN	Vino de la Tierra de Castilla y Leon
	VINEYARD AGE	20 – 50 years
	BARREL AGEING	-
	CONSUMING TIME	Best before 2 years from now
	CONSUMPTION TEMPERATURE	Serve very cold
	WINE-MAKING	Mechanical night harvest (to preserve freshness of the grape). Exclusively juice from the first press in pneumatic press. Cold skin contact maceration for 8 hours. Partial alcoholic Fermentation controlled at 3°C in stainless steel vats, until gets the 5.5° of alcohol. At a density of 1086 the fermentation is stopped in a natural way by cooling the vat. Settling of the must and cold stabilisation before bottling.
	COLD MACERATION	8 hours
TASTING NOTES	Lovely straw yellow colour with a steely green tint. Clear aromas which combine a variety of flavours such as green apples, very typical of Verdejo variety. Very well structured with perfectly balanced acidity which gives the wine great freshness. Natural CO2 from the partial fermentation.	
GASTRONOMY	It recommended consuming very cold, for any kind of occasion, such as appetizers but it is, without doubt best recommended with desserts (cream, fruits cakes).	
PRESENTATION	Cava matte transparent bottle. Close method: red still bottle cap.	
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005	

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager