



	YLLERA SAUVIGNON BLANC
GRAPE VARIETY	100% Sauvignon Blanc
DENOMINATION OF ORIGIN	D. O. Rueda
VINEYARD AGE	10 – 40 years
BARREL AGEING	Young wine without ageing in oak.
CONSUMING TIME	Best before 2 years from the vintage of the label.
CONSUMPTION TEMPERATURE	6-8°C
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– 12 hours. Alcoholic Fermentation controlled at 17°C in stainless steel vats. Settling of the must and cold stabilisation before bottling.
COLD MACERATION	8 – 12 hours
TASTING NOTES	Brilliant pale straw yellow colour with green accents. Clean on the nose with green apple, tropical fruits notes (passion fruit, pineapple and mango), peach, melon, citrus and crisp flowery tones. Smooth on the palate, with a very crispy acidity. It finishes with soft fruit, flowers and a lively acidity that makes it very attractive.
GASTRONOMY	Goes perfectly with smooth cheeses, spicy rice (paella) and of course, with all kind of fish and seafood.