



	YLLERA Varietal Verdejo “night harvest”
GRAPE	100 % verdejo
APELLATION:	D. O. Rueda
AGE OF THE VINEYARDS	20 – 40 years
BARREL AGING	-
KIND OF OAK	-
VAT AGEING	Minimun 5/6 months on its lees at cold temperature
BOTTLE AGEING	-
ELABORACIÓN	Hand harvested. 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.
MACERACIÓN	8 – 10 horas
ANÁLISIS SENSORIAL	Lovely straw yellow colour with a steely green tint. Clear aromas which combine a variety of flavours such as green apples, grapefruit lemon zest, medlars and lychees together with hints of moos and hay and a touch of aniseed coming through. Very well structured with perfectly balanced acidity which gives the wine great freshness. Full bodied. Long and complex finish revealing an array of flavours ending with that typical Verdejo bitter
GASTRONOMÍA	Great as an appetizer and to mach with any kina of fish and seafood. Perfect with rice dishes “paella”, fried fishy, Japanese food, etc... Drink temperature: 6-8 °C