

YLLERA SAUVIGNON BLANC

Night Harvest

VINEYARD SELECTION

Grape Variety: Sauvignon Blanc

Denomination of Origin: D.O. RUEDA

Vineyard age: 15-20 years old

Wine-making:

Grape sorting in the vineyard. 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 (62°F) in stainless steel vats. Settling and cold stabilisation of the must before bottling.

Prefermentative Maceration:

Cold skin contact maceration for 8 – 12 hours.

Tasting Notes:

It has a brilliant pale straw yellow colour with green accents. It is clean on the nose with green apple, peach, melon, citrus and crisp flowery tones.

The Sauvignon Blanc gives tropical fruits notes (passion fruit, pineapple and mango).

Smooth on the palate, with a very crispy acidity. It finishes with soft fruit, flowers and a lively acidity that makes it very attractive.

Food Pairings:

It goes perfectly with smooth cheeses, spicy rice (paella), white meat and of course, with all kind of fish and seafood.

- Consumption temperature: 7 - 9 °C
- Storage temperature 12-18°C
- Shelf life: during the next 2 years from the printed date
- Contains sulfites
- Suitable for vegans.



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BODEGAS & VIÑEDOS