

Yllera

Colección de Familia

Grape Variety: Verdejo and Chardonnay

Denomination of origin: Vino de la Tierra de Castilla y León

Vineyard age: 30 - 40 years old

Bottle ageing: Bottle ageing on its lees in a Moorish underground cellar at constant 12°C (53°F) for more than 18 months “en rima”.

Wine-making:

Traditional or “Champanoise method” means a second fermentation of the “base wine” inside the champagne bottle, with a bottle ageing of minimum 48 months. This is a “Brut Nature” without “dosage”, this is no sugar per litre.

Prefermentive Maceration:

Cold skin contact maceration for 8 – 12 hours

Tasting Notes:

It has a straw yellow colour. It is bright and clean, with a crown of fine and persistent froth and incessant and ascending groups of very small bubbles. 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. Fresh in the mouth with very fine and elegant bubbles. It is complex and well-balanced. Nice body with a long, delicate and harmonious finishing, with nuts, bitter almonds and butter notes coming through.

Food Pairings:

Aperitif, perfect with any kind of fish and seafood, smoked and marinated salmon, smooth white meat (turkey, lamb, chicken, etc...) Perfect to celebrate how good life is!

- Consumption temperature: 6 - 8 °C (42,80° - 46,80°F)
- Storage temperature 12-18°C
- Shelf life: great potential for storage and ageing
- Contains sulfites
- Suitable for vegans.



Ctra. Madrid-Coruña km. 173.5 -47490 Rueda, SPAIN. Tel.+34983868097 ; grupoyllera@grupoyllera.com



@grupoyllera



@grupoyllera



@bodegas_yllera

www.grupoyllera.com