

YLLERA ORGANIC VERDEJO

Night Harvest

Yllera Organic Verdejo, with only 20.000 bottles, is one of Yllera's latest projects.

We are already sustainably handling our vineyards in Yllera since some years ago. However, this 2021 vintage we are taking a further step by betting on a vine growing more respectful with the land and with the biodiversity surroundings.

Grape variety: Organic Verdejo

Denomination of Origin: D.O. Rueda

Vineyards: located in Villaverde de Medina, in loamy sand soils, with little organic material and chalky clays that provide freshness, mineral notes and a great acidity and structure to the wine.

Winemaking:

Mechanical night harvest, during the dark and coldest hours of the day to preserve the grape. Free-run must (that provides freshness and intense aromas) mixed with some pneumatic press juice (that provides intensity and structure in the mouth).

Alcoholic fermentation controlled at 18°C (64°F) with indigenous yeasts, to reach the maximum expression of the Verdejo variety. Ageing on its lees for three months. Must settling and cold stabilization. Filtration with a 0,65 micron membrane.

Tasting Notes:

Pale yellow colour with some green hues. Intense on the nose, with white, stone, and tropical fruit aromas, with some fresh herbal notes and mineral hints. Smooth on the palate, with a lively acidity and a great persistence.

Food Pairings: Goes perfectly with fish, seafood, rice, and Japanese dishes.

- Consumption temperature: 7-9 °C (42 – 46°F)
- Storage in a fresh and dark environment.
- Contains sulfites.
- Suitable for vegans.
- Organic product.



ES-ECO-031-CL



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



@grupoyllera



@grupoyllera



@bodegas_yllera

www.grupoyllera.com