

YLLERA

cinco.5

Grape Variety: Verdejo and Tempranillo

Vineyard age: 10 - 25 years old.

Elaboration:

Manual harvest, de-stemming cold skin contact maceration of the two varieties to extract aromas and colour. Exclusively juice from the first press in pneumatic press.

Partial alcoholic fermentation controlled at 3°C (37°F) in stainless steel vats, until it gets the 5.5° of alcohol. Must settling and cold stabilisation before bottling.

Prefermentative Maceration:

Pellicular cold maceration for 8 – 12 hours.

Tasting Notes:

It has brilliant and clean strawberry-pink colour as well as clear aromas which combine a variety of flavours such as strawberries, blackberries, water pear, raspberry and tropical memories as mango, peach, etc

It is very well structured with a perfect balanced acidity which gives great freshness to it.

Natural CO2 from the partial fermentation.

Food Pairings:

It is recommended to consume it very cold, for any kind of occasion, such as appetizers but it is, without any doubt best recommended with desserts (cream, fruits cakes). Better served very chill.

- Consumption temperature: 5°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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