

# YEMAYA

SAUVIGNON BLANC  
BARREL AGED

*Unique and Enveloping*

## IN THE VINEYARD

100% Sauvignon Blanc

DO Rueda

The vineyard is over 20 years old, with stony and pebbly soil, at an altitude of 800 meters above sea level and with a yield of 6,000 kg/ha.

## IN THE WINERY

Cold maceration for 5 hours at 10°C.

Pressed in an inert atmosphere with static debourbage at 10° C.

Controlled fermentation at 12°C.

Ageing in French and Spanish oak barrels for at least 4 months.

## ON THE SENSES

### APPEARANCE

The colouring is a lovely straw yellow with golden iridescence.

### NOSE

It is extremely complex, with a perfect blend of wood and fruit. Tropical, honeyed notes with a hint of fine woods.

### MOUTH

It is elegant, fresh and balanced. Long on retronasal smell, with the same sensations as in the nose. The fruit prevails over the wood notes.

## ON THE TABLE

Its complexity makes it pair well with grilled white meats, fatty fish, sushi, pasta with spicy sauces and strong cheeses.

