

YEMAYA

SAUVIGNON BLANC
AGED ON LEES

Complex and persistent

IN THE VINEYARD

DO Rueda

100% Sauvignon Blanc from our vineyards in Nueva Villa de las Torres .
At 750 metres above sea level, in sandy stony soil.

IN THE WINERY

The grapes are macerated for five hours at 10° C.

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

Controlled low-temperature fermentation and ageing on fine lees for six months

ON THE SENSES

VISUAL

Light yellow with green nuances. Very clean and bright.

NOSE

Great aromatic intensity, notes of water pear, mango and lychee.

MOUTH

Expansive, fresh, flavourful and fruity with tones of lychee, pear and grapefruit.
Complex and unctuous with a long-lasting aftertaste. With an extremely pleasant acidic touch.

ON THE TABLE

As an aperitif with anchovies and olives. Combines well with foods high in fat like foie and creamy cheeses like ricotta, brie, camembert and feta, as the acidity contrasts nicely with the touch of oiliness. Ceviche is also a great pairing for our fresh Sauvignon Blanc with good acidity.

