

YEMAYA

VERDEJO
AGED ON LEES

Elegant, subtle and harmonious

AT THE VINEYARD

100% Verdejo

DO Rueda

From a vineyard that is over 20 years old, with stony pebble soil, at an altitude of 800 m above sea level and a yield of 6,000 kg grapes/ha.

AT THE WINERY

Cold maceration for five hours at 10° C.

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

Controlled fermentation at 10° C.

Aged on lees for approximately six months.

ON THE SENSES

APPEARANCE

Straw yellow colour with green nuances. Very clean and bright.

NOSE

Highly intense aroma and very fruity. Fresh tropical fruits like pineapple and passion fruit stand out, as well as light boxwood tones, typical of the Verdejo variety.

MOUTH

The great roundness and balance take you by surprise, as the freshness and natural acidity are perfectly blended, leaving a pleasant sensation in the mouth, with good body and structure, due to the ageing on fine lees. Long persistent finish and very smooth, leaving an excellent recollection of the wine in the mouth that calls for another glass!!

ON THE TABLE

Thanks to the ageing on lees, it is more versatile to combine, it goes well with aperitifs, cheese, dry fruits, prawns and sea food as well as more elaborate main dishes, oven-baked fish, white meats and grilled octopus.

