

Yllera

Vendimia Seleccionada

Grape Variety: Tempranillo, Syrah, Cabernet Sauvignon and Merlot.

Denomination of Origin: VINO DE LA TIERRA DE CASTILLA Y LEÓN

Vineyard age: more than 40 years old

Barrel ageing: 22 months in American and French oak barrel

Wine-making:

Hand harvesting. Double sorting, first in the vineyard and then in the cellar sorting table. De-stemming. Alcoholic fermentation at 28 °C (82 °F) in stainless steel vats. Fining, racking and aged in oak barrels and in the bottle.

Tasting Notes:

It has an intense ruby red colour. It is brilliant and clean. Complex aromas on the nose of ripe fruit, together with vanilla, liquorice and balsamic, spicy notes. It is very soft and velvety on the palate as well as round, elegant and harmonious.

Food Pairings:

This wine can be enjoyed with Iberian ham, cured cheeses, red meats, game and any kind of sausages meat.

- Consumption temperature: 17 – 19°C (64 - 68°F)
- Storage temperature 12-18°C, bottle on its side.
- Shelf life: during the next 15 years from the printed date
- Contains sulfites
- Suitable for vegans.
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