

Yllera

12 MESES EN BARRICA

OUR RED WINE SINCE 1983

Grape Variety:

Tempranillo, Shiraz, Cabernet Sauvignon and Merlot.

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

Vineyard age: 30 - 40 years old.

Barrel ageing: 12 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. Daily pumping during the process. Fining, racking and aged in oak barrels and in the bottle.

Tasting Notes:

It has a dark cherry red colour and it is clear and brilliant. It is powerful on the nose with pronounced red fruit aromas. The ageing in the oak barrel for 12 months gives a touch of vanilla, blended with spices, liquorice and toast coming through. Notes of chocolate, eucalyptus, leather and tobacco bring elegance and sophistication.

Medium to full bodied in the palate with focused red fruit bouquet. Smooth, clean and velvety texture with a vanilla note on the finish.

Food Pairings:

It is perfect to enjoy with red meats (steaks), lamb, turkey, chicken, cured and semi-cured cheeses.

- Consumption temperature: 16 – 18°C (60 – 64°F)
- Storage temperature 12-18°C, bottle on its side.
- Shelf life: during the next 8 years from the printed date
- Contains sulfites
- Suitable for vegans.



Ctra. Madrid-Coruña km. 173.5 -47490 Rueda, SPAIN. Tel.+34983868097 ; grupoyllera@grupoyllera.com



@grupoyllera



@grupoyllera



@bodegas_yllera

www.grupoyllera.com