



From our VivaltuS project, advised by Jean Claude Berrouet, in Ribera del Duero; comes this great wine tribute the founder and younger brother of Yllera family. A pioneer that trusted in this wine region from its beginning.

Grape Variety: Tempranillo, Cabernet Sauvignon, Merlot.

2020 Vintage: After a rainy autumn and winter, spring ended warmer and dryer than usual. Summer began a bit fresh, but it ended as regular Castillian summer: hot during the day and fresh at night. Harvest started on 29th September with Tempranillo variety and ended up on 15th October with Cabernet Sauvignon.

Denomination of Origin: D.O. RIBERA DEL DUERO

Vineyard age: 15 - 50 years old

Barrel ageing: 10 months in American and French oak barrel

Wine-making: Hand harvest. Double grape selection, first in the vineyard and then in the cellar. Alcoholic fermentation controlled at 28°C (82°F) in stainless steel vats. De-stemming. Malolatic fermentation. Daily pumping during the process. Aging in 225 and 500 litre barrels and amphoras. Fining, racking and finally bottling.

Tasting Notes: It has a brilliant cherry red colour with intense blue - purple glints. Powerful on the nose with a great variety of red and forest fruit aromas (vanilla, liquorice...) and balsamic (eucalyptus) given by the great wood. Liquorice, cedar and smoke aromas, typical of Cabernet Sauvignon variety. It is soft in the mouth, with a silky, sweet and nice acidity which makes it very fresh, with a long finish and an aftertaste reminiscent of berries and vanilla.

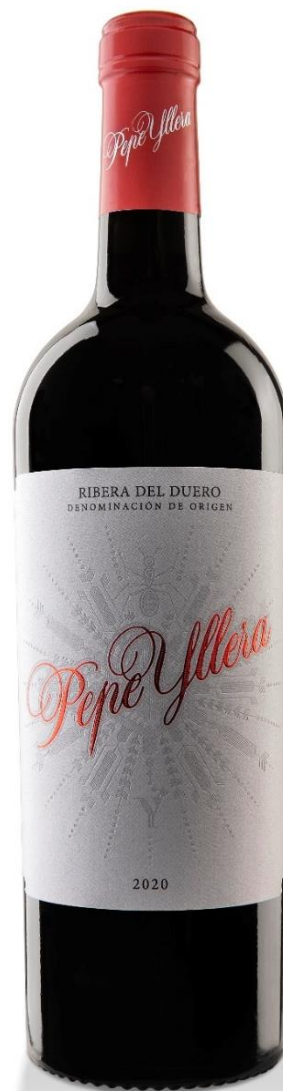
Food Pairings: Perfect with any kind of meat, especially with Iberian hams and sausages, white and red meat, roast lamb, game meat (hare, partridge) stew, cured cheeses and semi-soft cheese.

Environmental characteristics:

- 100% recyclable packaging
- 85% of the bottle glass is estimated to come from recycled glass.
- Elaborated with 100% renewable energy.

Conservation, consumption and allergens:

- Consumption temperature: 16 - 18 °C
- Storage temperature 12-18°C, bottle on its side
- Shelf life: during the next 5 years from the printed date
- Contains sulfites
- Suitable for vegans.



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