

# Coelus

## RIOJA

**Grape Variety:** Tempranillo.

**Denomination of Origin:** D.O. RIOJA

**Vineyard age:** 15 - 20 years old

**Barrel ageing:** young wine without ageing in oak barrels

**Wine-making:**

Hand harvested. Double sorting, first in the vineyard and then in the cellar. Wine made through carbonic maceration in special vats, during a large process of maceration and partial fermentation of the grape juice to develop rich colours and aromas.

Fining, racking and bottling.

**Tasting Notes:**

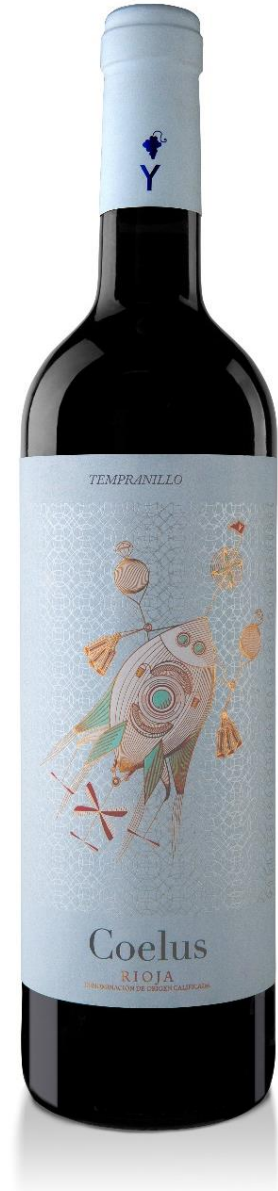
It has a red cherry colour with purple glints. It is clean and brilliant.

Powerful on the nose with a great variety of red and forest fruit aromas and with an exotic floral touch (violets) coming through. A fresh wine with an array of fruit flavours coming through at the end that entices the taster to have a second glass.

**Food Pairings:**

It goes perfectly with red and white meat dishes, pasta, vegetables, salads, and charcuterie, as well as with all types of cheese.

- Consumption temperature: 16°C (60°F)
- Storage temperature 12-18°
- Shelf life: during the next 5 years from the printed date
- Contains sulfites



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



@grupoyllera



@grupoyllera



@bodegas\_yllera

[www.grupoyllera.com](http://www.grupoyllera.com)