

9 MESES YLLERA

Grape Variety: Tempranillo from Ribera del Duero and Toro regions

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

Vineyard age: 20 - 30 years old

Barrel ageing: 9 months in American oak barrel

Wine-making:

Hand harvested. Grape selection in the vineyard. De-stemming. Lengthy maceration (14 days). Daily pumping during the process. Alcoholic fermentation controlled at 29°C (84°F) and malolactic fermentation in stainless steel vats. Light fining and racking. Aged in oak barrels and then in bottle.

Tasting Notes:

This wine has a brilliant red cherry colour with some purple highlights. It is fragrant on the nose with a great variety of fruity aromas (berry fruits, raspberries). At the same time the ageing period in American oak barrels gives a touch of vanilla, blended with spices, liquorice and toast coming through, and makes this wine very soft and elegant. Medium bodied with a long, clean and harmonious palate. Very round and easy to drink.

Food Pairings:

It is perfect to enjoy with white or red meats, stewed meats, pasta dishes, salads and vegetables, smoked sausages and any kind of soft cheeses.

- Consumption temperature: 14 – 16°C (57– 60 °F)
- Storage temperature 12-18°, bottle on its side.
- Shelf life: during the next 5 years from the printed date
- Contains sulfites



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