GRUPOYLLERA

COELUS RESERVA
PRODUCT CHARACTERISTICS

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COELUS RESERVA

GRAPE VARIETY	100 % tempranillo
DENOMINATION OF ORIGIN	D. O. Rioja
VINEYARD AGE	15 – 40 years
BARREL AGEING	24 months
ORIGIN OF OAK	75 % American 25 % French (Allier
BOTTLE AGEING	Minimum 12 months
CONSUMPTION TEMPERATURE	16-18ºC
CONSUMING TIME	Drink now or lay down for 8 -10 years
WINE-MAKING	Hand harvested. Double sorting, first in the vineyard and then in the cellar. De-stemming. Maceration for 15 days. Alcoholic fermentation controlled at 28 ºC in stainless steel vats. Malo-lactic fermentation. Fining and racking. Aged in oak barrels and then in bottle.
TASTING NOTES	Dark cherry-red colour. Clean and brilliant. Complex bouquet of black fruits together with liquorice, wood and balsamic notes against an elegant backdrop of floral notes. Great structure on the palate, fleshy, well-integrated tannins, refreshing acidity with a long, lingering finish.
FOOD PAIRINGS	Perfect to enjoy with red meats, roasts meat stews, game, vegetable stews, charcuterie and cured cheeses.

PRESENTATION	Green bordelaise bottle of 75 cl. capacity. The cork is type 1+1 (chipboard body with two natural cork in the ends) and first category. The cork measure is 44 mm. Bronze colour capsule made of complex.
OTHER ITEMS	**RESIDUALS VALUES** Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation Nº 123/2005

Written by : Quality Department	Checked by : Export Department	Approved by: General Manager