

	YLLERA RESERVA PRODUCT CHARACTERISTICS	Page 1/1 Edition:1 Date: 14-12-2009
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		YLLERA RESERVA Vendimia Seleccionada 24 Months in oak barrels
	GRAPE VARIETY	100 % tempranillo
	DENOMINATION OF ORIGIN	Vino de la Tierra de Castilla y León
	AGE OF VINEYARD	From 20 to 30 years old
	BARREL AGEING	24 months in American (40%) and French (60%) oak barrels
	BOTTLE AGEING	Minimum 24 months
	WINE MAKING	Hand harvesting. Double sorting, first in the vineyard and then in the cellar sorting table. De-stemming. Alcoholic fermentation at 28 °C in stainless steel vats. Fining, racking and aged in oak barrels and in the bottle.
	MACERATION	12 days
	TASTING NOTES	Intense ruby red colour. Brilliant and clean. Complex aromas on the nose of ripe fruit, together with vanilla, liquorice and balsamic, spicy notes. Very soft and velvety on the palate. Round, elegant and harmonious.
	FOOD PAIRINGS	This wine can be enjoyed with cured cheeses, red meat, game and any kind of sausage meat.

PRESENTATION	Green bordelaise bottle of 75 cl. and 150 cl. capacities. Natural and 49 mm. cork , first category. Red and silver capsule made of complex.
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

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