

YLLERA 25 ANIVERSARIO



GRAPE VARIETY	100 % tempranillo
APELLATION	Vino de la Tierra de Castilla y León
AGE OF THE VINEYARD	Over 40 years
OAK AGEING	16 months
ORIGIN OF OAK	100% French (Allier)
BOTTLE AGEING	Minimum 12 months
CONSUMPTION TEMPERATURE	Around 16° - 17°C
CONSUMING TIME	Probably over 10 years
WINE-MAKING	Old special selected vines. Harvested by hand in crates of 20 kilo's each. Doble grape selection at the winery. Alcoholic fermentation at 28°C. Malolactic fermentation in inox tanks. Clarification and racking for purifying and colour extraction.
TASTING NOTES	Dark red cherry colour. Clean and shiny colour. Elegant fruity aroma's combined with vanilla notes, ápicos, cacao und slightly mentholised hints. Rojo guinda oscuro. Fleshy in the months will well integrated rounded tannins. Long and persistant finish.
FOOD PAIRINGS	Perfect to enjoy with red meats (steaks), lamb, turkey, chicken, stewed vegetables, charcuterie, cured and semi-cured cheeses.

PRESENTATION

Botella bordelesa verde de distintas capacidades.
El corcho empleado es natural, categoría 1ª y dimensiones según botella. La cápsula es un complejo de color negro y plata.
Green "bordelesa" bottle of several capacities. Natural cork, first category. The cork measures depend of the bottle capacity. The capsule is a black and silver colour complex.

OTHER ITEMS

RESIDUALS VALUES
Ocratoxina A: <1ppb
Contains Sulphites
*Like Reglamente CE Nº 123/2005 / According to CEE Regulation Nº 123/2005