

		<b>YLLERA Crianza</b> <b>12 Months in oak barrels</b>
	<b>GRAPE VARIETY</b>	100 % tempranillo
	<b>DENOMINATION OF ORIGIN</b>	Vino de la Tierra de Castilla y León
	<b>AGE OF VINEYARD</b>	From 15 to 25 years old
	<b>BARREL AGEING</b>	12 months in American (40%) and French (60%) oak barrels
	<b>BOTTLE AGEING</b>	Minimum 12 months
	<b>WINE MAKING</b>	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.
	<b>MACERATION</b>	10 days
	<b>TASTING NOTES</b>	Dark cherry red colour, Clear and brilliant. Powerful on the nose with pronounced red fruit aromas. The ageing in the oak barrel for 12 months gives a touch of vanilla, blended with spices, liquorice and toast coming through. Notes of chocolate, eucalyptus, leather and tobacco bring elegance and sophistication. Medium to full bodied in the palate with focused red fruit bouquet. Smooth, clean and velvety texture with a vanilla note on the finish.
	<b>FOOD PAIRINGS</b>	Perfect to enjoy with red meats (steaks), lamb, turkey, chicken, cured and semi-cured cheeses.

<b>PRESENTATION</b>	Green bordelaise bottle of several capacities. Natural cork, first category. The cork measures depend of the bottle capacity. Black and silver capsule made of complex.
<b>OTHER ITEMS</b>	<b>RESIDUALS VALUES</b> Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

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