



YLLERA DOMINUS	
GRAPE VARIETY	100 % tempranillo
DENOMINATION OF ORIGIN	Vino de la Tierra de Castilla y León
AGE OF VINEYARD	From 50 to 120 years old
BARREL AGEING	16 months
OAK	100 % Extrafine Grain French Oak (Seguin Moreau, Vicard, Nadalie, Boutes and Radoux)
AGE OF BARREL	100% new
BOTTLE AGEING	Minimum 12 months
WINE MAKING	Very old Vineyards. Manual harvesting in small boxes. Double selection in the vineyard and in the sorting table. Crushed-destemmed. Alcoholic Fermentation in small stainless steel vats at 28 ° Centigrades. Malolactic Fermentation in French oak cubes (Vicard). 13 months in new French oak barriques.. Light Clarification. No filtering..
MACERATION	15 days
TASTING NOTES	Deep red colour with purple tints. Extremely complex bouquet if ripe black and red berry fruits together with spices, liquorice, vanilla, eucalyptus, coffee, plum compotes and toasty notes. Fullbodied, powerful, elegant, with a long, long finish with sweet and tasty flavours coming through at the end.
FOOD PAIRINGS	Recommended with red meats, game, roasted suckling lamb, charcuterie and cured cheeses.

PRESENTATION	Dark green and conical trunk bordelaise bottle, 75 cl. Natural cork, extra category, 49 mm. Silver capsule made of tin.
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