

Pepe Yllera

The Yllera Family has made this wine in memory of Pepe Yllera, one of our founders

Grape Variety: Tempranillo and Cabernet Sauvignon

Denomination of Origin: D.O. RIBERA DEL DUERO

Vineyard age: 30 - 40 years old

Barrel ageing: 6 months in American and French oak barrel

Wine-making:

Hand harvest. Double grape selection, first in the vineyard and then in the cellar. Alcoholic fermentation controlled at 28°C (82°F) in stainless steel vats. De-stemming. Malolatic fermentation. Daily pumping during the process.

Fining and racking and bottling.

Tasting Notes:

It has a brilliant cherry red colour with intense blue - purple glints. Powerful on the nose with a great variety of red and forest fruit aromas (vanilla, liquorice...) and balsamic (eucalyptus) given by the great wood. Liquorice, cedar and smoke aromas, typical of Cabernet Sauvignon variety.

It is soft in the mouth, with a silky, sweet and nice acidity which makes it very fresh, with a long finish and an aftertaste reminiscent of berries and vanilla.

Food Pairings:

Perfect with any kind of meat, especially with Iberian hams and sausages, white and red meat, roast lamb, game meat (hare, partridge) stew, cured cheeses and semi-soft cheese.

- Consumption temperature: 16 - 18 °C
- Storage temperature 12-18°C, bottle on its side
- Shelf life: during the next 5 years from the printed date
- Contains sulfites
- Suitable for vegans.



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