

# JESÚS YLLERA

YLLERA



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Ribera del Duero DO
<b>GRAPE VARIETY</b>	Tempranillo and Cabernet Sauvignon
<b>AGE OF VINES</b>	More than 50 years old vineyards.
<b>FARMING</b>	Hand harvested from the Capçanes highest mountain vineyards. Sustainable farming.
<b>SOIL</b>	Highly diverse soil types but mostly clay and sandy.
<b>ALTITUDE</b>	up to 1000 metres Produced only in excellent vintages. Hand harvested in small crates. Double sorting, first in the vineyard and then in the cellar. Carefully optical selection of the grape and filled by gravity. Whole grapes without stem, to extract maximum fruit aromas. Daily pumping during the process.
<b>VINIFICATION</b>	
<b>AGING</b>	12 months in French and American oak barrel
<b>ALCOHOL %</b>	14 %
<b>PAIRING</b>	Chili con carne, barbecued beef with dry marinade, duck salad with strawberries, filet mignon with peppercorn sauce, mixed grill of beef, sausage and chicken, rib-eye steak with parmesan and salad, moussaka.

## TASTING NOTES

It has a deep and intense cherry-red colour. Very aromatic and explosive nose, modern and elegant. We can appreciate nice ripe black fruits (plum, blackberry, blueberry) with intense notes of vanilla, cocoa, liquorice, toast and other nice spicy and mineral hints (flint, pencil mine).

Powerful tannins. Full body wine, dense, delicate, wide and velvety. Nice acidity which makes it very fresh, with a long and elegant finish that invites you to have another glass.

## RATINGS

- 93 Wine Advocate; vntg 2018.
- 93 Tim Atkins; vntg 2018.

