

Coelus

RIOJA

Grape Variety: Tempranillo, Garnacha and Mazuelo

Denomination of Origin: D.O. RIOJA

Vineyard age: 25 - 40 years old

Barrel ageing: 24 months in American and French oak barrel

Wine-making:

Hand harvested. Double sorting, first in the vineyard and then in the cellar. De-stemming. Maceration for 15 days. Alcoholic fermentation controlled at 28°C (82°F) in stainless steel vats. Malolactic fermentation. Fining and racking. Aged in oak barrels and then in bottle.

Tasting Notes:

It has a dark cherry-red colour. It is clean and brilliant.

Complex bouquet of black fruits together with liquorice, wood and balsamic notes against an elegant backdrop of floral notes.

Great structure on the palate, fleshy, well-integrated tannins, refreshing acidity with a long, lingering finish.

Food Pairings:

Perfect to enjoy with red meats, roast meat stews, game, vegetable stews, charcuterie and cured cheeses.

- Consumption temperature: 16 - 18°C
- Storage temperature 12-18°C, bottle on its side.
- Shelf life: during the next 15 years from the printed date
- Contains sulfites
- Suitable for vegans.



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