

Jesús Yllera

2016

From our Vivaltus project, in the Ribera del Duero, comes this great wine tribute to one of the founders of Grupo Yllera, Mr. Jesús Yllera. Enthusiastic and cheerful person who has participated in the creation of this wine of great elegance and complexity.

Grape Variety: Tempranillo and Cabernet Sauvignon.

Denomination of Origin: D.O. Ribera del Duero,

Vineyard age: more than 50 years old vineyards at elevations of up to 1000 metres. Highly diverse soil types but mostly clay and sandy.

Barrel ageing: 12 months in French and American oak barrels.

Wine-making:

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.

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.

- Consumption temperature: 16 - 18 °C
- Storage temperature 12-18°, bottle on its side
- Shelf life: during the next 10-15 years from the printed date
- Contains sulfites



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BODEGAS & VIÑEDOS

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