

Jesus Yllera

 **Special collaboration by Jean-Claude Berrouet, PÉTRUS WINEMAKER**

Grape Variety: Tempranillo, Cabernet Sauvignon and Merlot

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 oak barrel (50% new and 50% second use)

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, ample legs. 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.

Food Pairings:

It is an excellent wine to combine with game, red meats, cereals and pasta, cold meats, eggs or vegetables.

- 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

