

# Coelus

## RIOJA

**Grape Variety:** Tempranillo and Garnacha

**Denomination of Origin:** D.O. RIOJA

**Vineyard age:** 15 - 25 years old

**Barrel ageing:** 12 months in American and French oak barrel

**Wine-making:**

Manual harvest in small crates. Double sorting, first in the vineyard and then in the cellar. De-stemming. Maceration for 13 days. Alcoholic fermentation controlled at 28°C (82°F) in stainless steel vats. Malolactic fermentation.

Fining and racking. Ageing in oak barrels and then in bottles.

**Tasting Notes:**

It has a brilliant, clear dark cherry-red colour. Powerful on the nose, with ripe red and black fruit together with subtle and complex aromas coming from the oak (vanilla, spices, liquorice, cocoa)

Good structure on the palate, velvety, fleshy with well-integrated tannins. It has a complex, harmonic and suggestive finish.

**Food Pairings:**

Perfect to enjoy with white and red meats, game, roasts, meat stews, charcuterie and cured or semi-cured cheeses.

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



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