

COELUS is the "Rioja" wine of the YLLERA family.

This project means the consolidation of a long time pursued dream: the Rioja born and raised wine-maker and partner of Yllera family, Ramón Martínez, great connoisseur of this important wine region due to his experience of various generations making wines in Rioja, has collaborated in the selection to create this COELUS range.

Fine and lovable wines, with pronounced fruity and spicy aromas, fresh acidity and sophisticated character... These are wines that definitely perfectly express its origin and show an enormous complexity and elegance.



## Coelus Wines



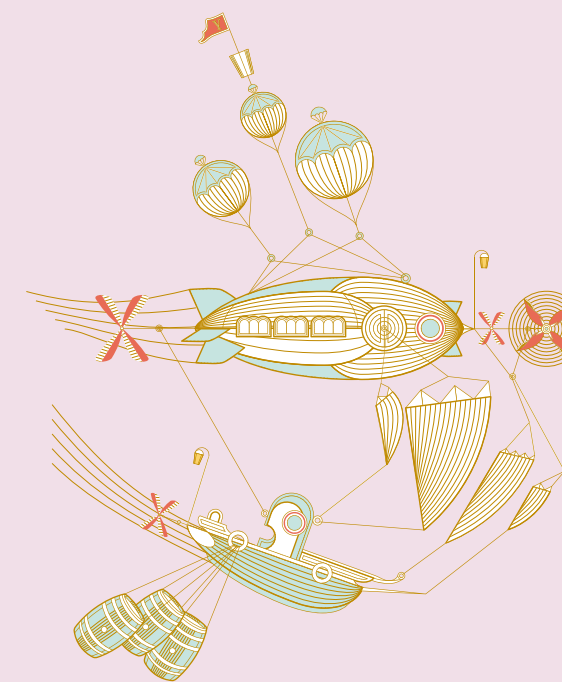
**RIOJA**  
DENOMINACIÓN DE ORIGEN CALIFICADA

"COELUS was the God of the Sky in the Roman mythology. With these labels we want to make a tribute to the pioneers of the sky, their fantasy, inventiveness, nonconformity and braveness. Thanks to them, their ideas and dreams, nowadays we can fly. A good example to show that the man limits are in his imagination..."

**Yllera**  
BODEGAS & VIÑEDOS

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## Coelus Wines



**RIOJA**  
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Our COELUS JOVEN is the base that will later become crianza and reserva. Distinguished by its fresh and fruity character. A kind, sincere, pleasant and youthful wine, made under the carbonic maceration method to extract the maximum fruity aromas from the Rioja Tempranillo grapes



### COELUS JOVEN

D.O. C. Rioja

- **Grape variety:** Tempranillo
- **Tasting sheet:** Bright and clean cherry red colour. Powerful on the nose with a great variety of red and black fruit aromas (raspberry, blueberry, blackberry...) together with a note of liquorice and some spice. Pleasant on the palate. A fresh wine with a nice crisp acidity and savory aftertaste.
- **Gastronomy:** Very polyvalent, perfect to pair with red and white meat dishes, barbeque, pasta, vegetables, salads, charcuterie and with all types of cheese.

With our COELUS CRIANZA we look for more complexity and sophistication. The 12 months ageing in oak barrels softens the tannins and adds to the red fruit fragrances coming from the Tempranillo grape, a great range of other elegant aromas such as oak, vanilla, spices, toasted tones, cocoa, caramel... that will improve the organoleptic qualities of the wine. Moreover, the ageing capacity grows up enhancing its figure and elegance.



### COELUS CRIANZA

*CRIANZA (12 months in oak barrel)*

D. O. C. Rioja

- **Grape variety:** Tempranillo and Garnacha
- **Tasting sheet:** 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, roasted aromas, spices, mint, liquorice, cocoa...). Pleasant structure on the palate, smooth and velvety, with fully well-integrated tannins. It has a complex, harmonic and suggestive finish.
- **Gastronomy:** Ideal to pair with red and white meat dishes, small game, roasts, meat stews, charcuterie and any type of cheese.

Just in the highest quality vintages and after an exhaustive selection of the best vineyards of Tempranillo, Garnacha and Mazuelo; we keep the best COELUS to age and to improve on for a longer period in the oak barrel and in the bottle. This way, we get to gain elegance and complexity, obtaining the finest and more harmonic wines. The ageing in bottle before we launch it in the market is an essential part in the winemaking and conservation of the wine. The complex and delicate hues of the "bouquet" are developed in the bottle, where the wine assembles, balances and tunes its aromas and flavours, developing subtle and interesting perfumes that will show up as it matures.



### COELUS RESERVA

*RESERVA (24 months in oak barrel)*

D. O. C. Rioja

- **Grape variety:** Tempranillo, Garnacha and Mazuelo.
- **Tasting sheet:** Bright ruby red colour. Powerful on the nose with a great variety of ripe black fruit aromas (blueberry, blackberry...) together with complex notes of vanilla, spices, balsamic hints (eucalyptus) and liquorice finishing with an elegant backdrop of floral notes. Soft and delicate in the palate, excellent acidity and ripe well-integrated tannins. Long, elegant and sophisticated finish.
- **Gastronomy:** Perfect to enjoy with white and red meats, small game, meat stews, charcuterie and cured and creamy cheeses.