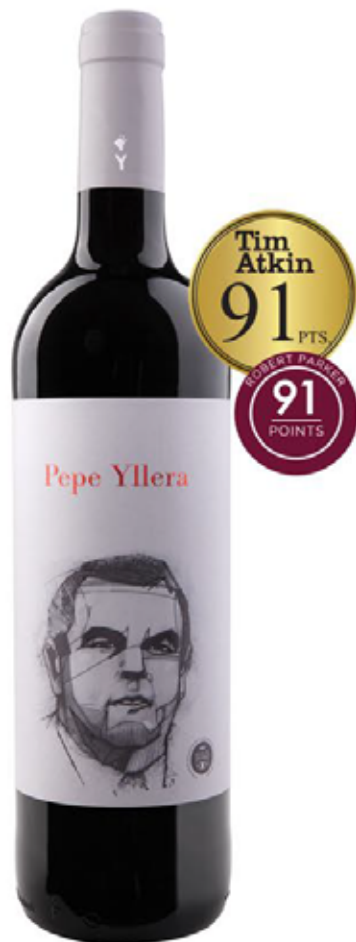


# RED BLEND



## PEPE YLLERA

### RIBERA DEL DUERO APPELLATION

#### GRAPE VARIETY:

87% Tempranillo  
12% Cabenet Sauvignon  
1% Merlot

**Wine made by Jean Claude Berrouet-Vivaltus Project. He chose our team, our vineyard and our tradition to make four amazing wines and PEPE is one of them.**

**Vineyard:** Tempranillo grape variety. It is from D.O. Ribera del Duero whose vineyard are between 30 and 40 years old.

**Barrel ageing:** Nine months aging in an american and french oak barrel and then in a bottle for nine months.

**Wine-Making, Hand harvested.** Only made from excellent quality crops. Double sorting, first in the vineyard and then in the cellar. Destemming. Alcoholic fermentation controlled at 28°C in stainless steel vats for about 3 weeks. Malolactic fermentation in stainless steel vats. Aged in oak barrels. Fining and racking. Bottling and aged in bottle.

**Tasting Notes,** Attractive dark cherry-red colour with blue purple tints. Powerful on the nose with ripe red berry fruit aromas (mulberries and redcurrants) together with subtle complex aromas coming from the oak (vanilla, spices and roasted coffee beans).

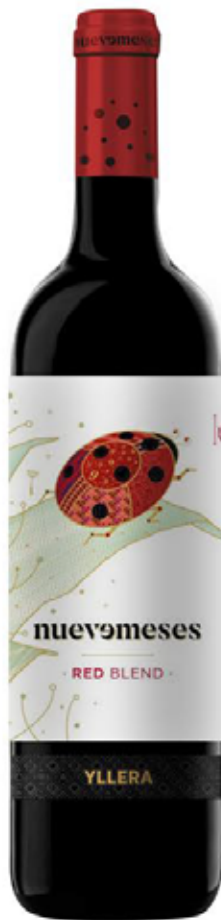
Liquorice, cedar and smoke aromas, typical of Cabenet Sauvignon variety. Black fruit notes of blackberry and black cherry from the Merlot variety.

Full-bodied on the palate with a soft, velvety texture. A long finish with wild red berry fruit and vanilla flavours coming through at the end.

# SPAIN

- Consumption temperature: 60-65°F
- Storage temperature 54-65 °F
- Shelf life: during the next 5 years from the harvest year.
- Suitable for vegans.

# Spanish Red Blend



## TASTING NOTES:

This wine has a brilliant red cherry colour with some purple highlights. It is fragrant on the nose with a great variety of red fruit, plum and chocolate aromas. At the same time the ageing period in American and French oak barrels gives a touch of vanilla, blended with spices, liquorice and toast coming through, and makes this wine very soft and elegant. Medium bodied with a smooth finish, clean and harmonious palate. Very round and rich flavor. Easy to Drink.

**Yllera**

## CASTILLA Y LEON APPELLATION

## NUEVE MESES

### GRAPE VARIETY:

88% Tempranillo, 8% Cabernet Sauvignon,  
2% Merlot, 2% Shiraz

**VINEYARDS:** 20-30 years old vines.

### WINE-MAKING:

Hand harvested. Grape selection in the vineyard. De-stemming. Lengthy maceration (14 days). Daily pumping during the process. Alcoholic fermentation controlled at 29°C (84°F) and malolactic fermentation in stainless steel vats. Light fining and racking. Aged in oak barrels and then in bottle.

**FOOD PAIRINGS:** It is perfect to enjoy with white or red meats, stewed meats, pasta dishes, salads and vegetables, smoked sausages and any kind of soft cheeses.

- Consumption temperature: 14 - 16°C (57- 60 °F)**
- **Storage temperature 12-18°C, bottle on its side.**
  - **Shelf life: during the next 5 years from the printed date**
  - **Contains sulfites**
  - **Suitable for vegans**

# RED BLEND



**Tasting Notes,** It has an attractive, dark cherry-red colour with ruby glints. It is clean on the nose with fruit aromas mingling well with the oak (notes of vanilla, toast, spices, liquorice and truffles). Great structure in the palate with a full body and creamy, sumptuous tannins that seem to melt on the tongue. Overall, this wine is beautifully balanced with a fantastic finish revealing hints of spice.

## JESUS YLLERA

### RIBERA DEL DUERO APPELLATION

**GRAPE VARIETY:**

89% Tempranillo  
11% Cabernet Sauvignon

**Wine made by Jean Claude Berrouet-Vivaltus Project. He chose our team, our vineyard and our tradition to make four amazing wines and JESUS is the one of them.**

**Vineyard:** 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 aging in french oak barrel 50% new and 50% used (2 times).

**Wine-Making, Hand harvested.**

Produced only in excellent vintages. Hand harvested in small crates. Double sorting, first in the vineyard and the 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.

# SPAIN

- Consumption temperature: 60-65°F
- Storage temperature 54-65 °F
- Shelf life: during the next 10 years from the harvest year.
- Suitable for vegans.

# Spanish RIOJA



## TASTING NOTES:

It has a red cherry colour with purple glints. It is clean and brilliant. Powerful on the nose with a great variety of red and forest fruit aromas and with an exotic floral touch (violets) coming through. A fresh wine with an array of fruit flavours coming through at the end that entices the taster to have a second glass.

## RIOJA APPELLATION

### Coelus

#### GRAPE VARIETY:

Tempranillo 100%

**VINEYARDS:** 15-20 years old vines.

#### WINE-MAKING:

Hand harvested. Double sorting, first in the vineyard and then in the cellar. Wine made through carbonic maceration in special vats, during a large process of maceration and partial fermentation of the grape juice to develop rich colours and aromas. Fining, racking and bottling.

**FOOD PARIRINGS:** It goes perfectly with red and white meat dishes, pasta, vegetables

- Consumption temperature: 16°C (60°F)
- Storage temperature 12-18°C
- Shelf life: during the next 5 years from the printed date
- Contains sulfites
- Suitable for vegans.

**Yllera**

# WHITE BLEND-SPAIN



## RUEDA APPELLATION

### "VENDIMIA NOCTURNA" "NIGHT HARVEST"

#### GRAPE VARIETY:

90% Verdejo, 10% Sauvignon Blanc

#### SOIL TYPE:

Poor Sandy soil with stones  
on the top which retains the heat.

#### VINEYARDS: 25-35 years old vines.

Harvest is made at night to preserve all the freshness and the aromas of the Verdejo grape, this is why we call this wine "vendimia nocturna-night harvest", 6800 pounds per acre yield, with an altitude of 2,300 feet.

#### WINE-MAKING:

Grape sorting in the vineyard. Mechanical night harvest (to preserve freshness of the grape). Exclusively juice from the first press in pneumatic press. Cold skin contact maceration for 8-12 hours. Alcoholic Fermentation controlled at 17°C(62°F) in stainless steel vats. Must settling and cold stabilization before bottling.

**Pre-fermentative Maceration:** Pellicular cold maceration for 8 -12 hours. Must settling and cold stabilization before bottling.

**FOOD PARIRINGS:** Goes perfectly with smooth cheeses, spicy rice (paella), white meat (chicken in a mushroom sauce), all kind of fish and seafood, perfect with calamari and also with grilled sardines, and a refreshing match for any raw shellfish.

#### BARREL AGEING:

No ageing in barrel, made in stainless steel vats but the wine was blended with a 5% of barrel fermented wine in French oak.

For this reason, this wine taste much better one year after the wine was made.

#### TASTING NOTES:

This verdejo is generous density and weight, the old vines give an heirloom fruit character like tart cider apples, the sauvignon blanc gives a bright floral beauty, the verdejo grape a pale apple-and-peach center with lemon and lemongrass notes, the barrel fermented blend provides smoky flavors and a friendly viscosity aftertaste, lasting mineral notes in the end.

- Consumption temperature: 42-46°F
- Storage temperature 55-65 °F
- Shelf life: during the next 3 years from the harvest year.
- Suitable for vegans.