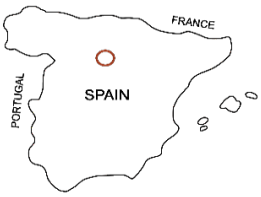
MISA & CUVÉE

JESUS YLLERA

YLLERA



COUNTRY Spain



APPELLATION
Ribera del Duero DO

GRAPE VARIETY
89% Tempranillo, 11% Cabernet Sauvignon.

ALC. % 14%

VINEYARDS
Age: More than 50 years old.
Soil: Clay and sandy.
Altitude (m): 1000.
Sustainable farming.
Hand harvested.
Sustainable farming. Hand harvested.

ELABORATION

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 durin

PAIRING

Chili con carne, barbecued beef with dry marinade, duck salad with strawberries, filet mignon with peppercorn sauce, mixed grill of beef, sausage and chicken, rib-eye steak with parmesan

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, pe

RATINGS

- **93 Robert Parker (WA)** , vntg 2018, 2016
- **93 Tim Atkin** , vntg 2016
- **90 James Suckling** , vntg 2018

LOGISTICS

6 PACK	12 PACK	VMF
30,5 x 24,5 x 17,1 cm 8Kg	33,6 x 24,9 x 30,1 cm 16Kg	135 cs 6 | 1080Kg | 170cm 60 cs 12 | 960 Kg | 170cm