

BOADA JOVEN

Grape Variety: Tempranillo (Tinta del Pais)

Denomination of Origin: D.O. RIBERA DEL DUERO

Vineyard age: 15 - 20 years old

Barrel ageing: young wine without ageing in oak barrels

Wine-making:

Hand harvested. Double sorting, first in the vineyard and then in the cellar. De- stemming. Lengthy maceration (12days).

Alcoholic fermentation controlled at 28°C (84°F) in concrete vats. Malolactic fermentation. Fining and racking and bottling.

Tasting Notes:

It has a brilliant red cherry colour with blue - purple glints, showing a classic and typical young wine style.

Fresh on the nose with a great variety of red and forest fruit aromas (raspberries, blueberries, blackberries) coming through.

Flavourful with good finish that invites you to have another glass.

Food Pairings:

Perfect to enjoy with white or red meat, pasta, vegetables, barbecue, sausages and semi cured cheeses.

- Consumption temperature: 14 - 16 °C
- Storage temperature 12-18°C
- Shelf life: during the next 5 years from the printed date
- Contains sulfites
- Suitable for vegans.



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