



**CRISTO DE LA VEGA
SPAIN**

EL YUGO

**YOUNG WHITE
D.O. MANCHA 2006**



Brand

El Yugo

Variety

Airén

Graduation

11,5% Vol.

Elaboration

Selection of grapes and fermentation as controlled temperature

Tasting

Pale colour, aromatic, light and fruity with pear and apple reminiscences

Gastronomy

Serve it cold, accompanied by shellfish and white fish

Bodegas Cristo de la Vega – Export Department

Ph: +34 967 215 388 / Fx: +34 967 218 300

Contact: Mr. Federico Pisani – e-mail: pisani@cristodelavega.es



**CRISTO DE LA VEGA
SPAIN**



EL YUGO

**YOUNG ROSÉ
D.O. MANCHA 2006**

Brand

El Yugo

Variety

Garnacha - Tempranillo

Graduation

12,5% Vol.

Elaboration

Selection of grapes, brief maceration
and controlled fermentation.

Tasting

Fresh and aromatic wine that
remembers the raspberry.

Gastronomy

Serve it cold together with shellfish,
salads and fish in general.

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**CRISTO DE LA VEGA
SPAIN**



EL YUGO

**YOUNG RED WINE
D.O. MANCHA 2006**

Brand

El Yugo

Variety

Syrah – Tempranillo - Merlot

Graduation

12,5% Vol.

Elaboration

Selection of grapes and fermentation as controlled temperature.

Tasting

Wine clean and brilliant, cardinal red tones with ruby reflections. Currant aromas with notes of vanilla and blackberry.

Gastronomy

Ideal for red meats, game and cured meats

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**CRISTO DE LA VEGA
SPAIN**



EL YUGO

**CRIANZA RED WINE
D.O. MANCHA 2003**

Brand

El Yugo

Variety

Tempranillo

Graduation

12,5% Vol.

Elaboration

Careful selection of our best Tempranillo grapes, with a long maceration, thus giving structure and roundness.

Ageing

Six months in medium-toasted American oak barriques and twelve months in bottle.

Tasting

Wine of intense cherry-red colour, with blackberry and cardinal-red tones, aromas to red fruits with contribution of vanilla, smoke and liquorice notes, intense and complex. On the palate it is very structured and round, with sweet tannins of the oak.

Gastronomy

Red and Iberian meat, game, fatty or cured cheese and pâté.

EL YUGO

**CRIANZA RED WINE
D.O. MANCHA 2003**

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