WINES

BODEGAS FAMILIA MATEOS DE LA HIGUERA

Vega Demara Crianza

TECHNICAL DATA

D.O.: Mancha
Grape Varieties: Tempranillo, Merlot

WINEMAKING PROCESS

Varietal wine obtained from ripe grapes from our vineyards, hand harvested and transported in crates to prevent damage to the grapes. Later a careful selection of fruit is transported to the fermentation tanks where it is vinified at a controlled temperature with the most advanced winemaking techniques.
The wine is placed in French oak barrels. Giving spices (eugenol) and roasted (furfural) on red and black tempranillo fruits and American oak giving vanilla (vainillinas) and coconut (wiskilactonas) to get the best features at the end of the six months remaining in the barrels.

TASTING NOTES

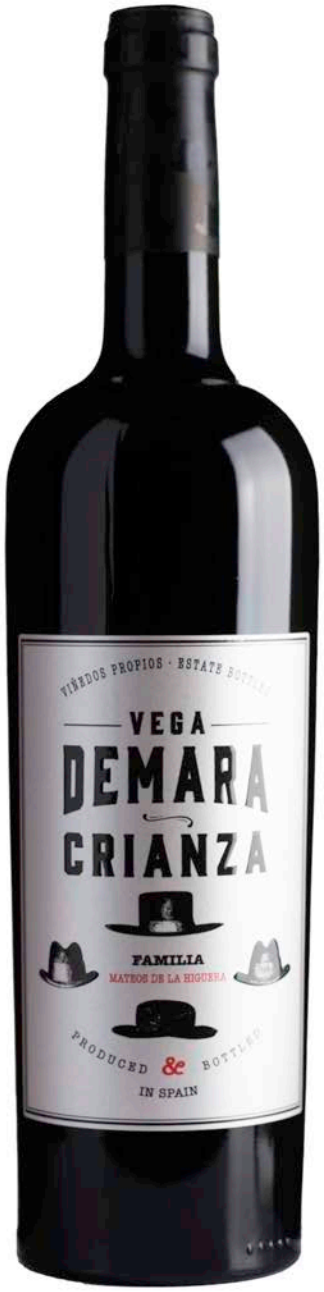
High cherry colour. The nose is dominated by aromas of red and forest fruits. On contact with oxygen liquorice aromas appears, with a smooth spicy and toasted background. In the mouth it has a soft but powerful attack, high intensity. Great harmony between ripe fruit, toasty, spicy and vanilla from oak flavors. Recommended as wine stores, eventually followed by a very positive development.

FOOD PAIRING

Stews, grilled meats (lamb, goat), baked fish, stews, meats, cheeses.
Recommended consumption temperature: 16-18 ºC

LOGISTICS

Cases of 6 bottles
750 bottles/pallet
Europallet
Case weight: 7.8 kg
Bottle bar code: 8436543186031



VERY FINE VINOS
EXPORT MANAGEMENT