



WINES

BODEGAS FAMILIA MATEOS DE LA HIGUERA



Ylirum 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 licorice aromas appears, with a smooth spicy and toasted background. In the mouth it has a soft but powerful attack, high intensity. Mix with 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, billy goats), baked fish, stews, meats, cheeses.
Recommended consumption temperature: 14-16 °C.

LOGISTICS



Cases of 6 bottles
Europallet
750 bottles/pallet
Case weight: 7.8 kg
Bottle bar code: 8436543185041



VERY FINE VINOS
EXPORT MANAGEMENT