



YLIRUM Tempranillo



D. O. LA MANCHA

Grape varieties: Tempranillo

Vintage: 2018

Alcohol content: Alc. 13 %.

Vinification

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 and transported to the fermentation tanks where it is vinified at controlled temperature with the most advanced winemaking techniques.

Tasting notes

Red cherry color with hints of violet.

Elegant fruity and milky aromas.

Very fruity, complex and middle structured.

Food pairing

Pasta with light sauces, grilled meats (lamb, Chivitos), river fish, stews, meats, soft cheeses, mushrooms.

Recommended consumption temperature: 14°C.

Logistics

Bottles per box: 6/12 bottles.

Boxes per pallet: 125/60 cases

Weight box: 7,4 /14,4 kg

Boxes per Row: 25 /12 cases

Total gross weight: 900/890 kg

Previous awards on previous vintages

