



YLIRUM Tempranillo

D. O. LA MANCHA

Grape varieties: Tempranillo

Vintage: 2014

Alcohol content: Alc. 13.5 %.

Soil: Stony-calcareous (structure, freshness and authenticity creamy).

Age of vineyards: since 1976

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

AGEING

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 color. 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

Bottles per box: 6 bottles.

Boxes per pallet: 125 cases

Weight box: 7,44 kg

Boxes per Row: 25 cases

Total gross weight: 930 kg

