

YLIRUM Verdejo



D. O. LA MANCHA

Grape Variety: Verdejo

Vintage: 2019

Alcohol Content: Alc. 12 %.

Vinification

From middle of August, we control the maturity of all plots to decide the right timing for harvesting.

Grapes are collected at night time and immediately transported to the winery to make a cold pre fermentation between 5-10°C. during 24 hours, searching for máximo fruit extraction of the berries.

The juice is fermented at low controlled temperature in order to extract as much as possible fruit characters. It is very aromatic and soft and round in the mouth.

Tasting Notes

Straw green colour, clean and bright. On the nose the aroma is persistent and pleasant with notes of peach, plums, aniseed. In the mouth it is well structured, with flavour of nuts and a long finish. Well balanced, slightly sweet with good acidity and an elegant and persistent finish which makes it very enjoyable wine to drink.

Food pairing

Nice wine for appetizers and fish dishes, seafood, pastas, rice dishes and poultry. Also very appealing with smoked fish, soft cheeses and ham.

Recommended service temperature: 14°C.

Logistical Data:

Bottles per case: 12 / 6 bottles.

Cases per pallet: 60 / 125 cases

Case Weight: 14,4 / 7,44 kg

Cases per Layer: 12 / 25 cases

Total Weight: 890 / 930 kg