



PRODUCT OF SPAIN

YLIRUM ROSÉ TEMPRANILLO

DENOMINATION: D. O. LA MANCHA

BRAND: VEGA DEMARA

VINTAGE: 2021

WINE: red

GRAPE VARIETY: Tempranillo

AGE OF VINEYARDS: since 1976

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

ALCOHOL: 12,5 % Vol.



VINIFICATION

Since August a meticulous control of the ripening process is carried out in every plot, in order to pick the grapes just in the best moment.

Manual grape harvest previous selection in the vineyard. Maceration and fermentation for eight days at low temperature. Frequent pumping over to extract all the fruit aromas from the grape.

TASTING NOTES

Clean, pale salmon colour. On the nose, aromas of red licorice and raspberry with a hint of roses.

In the mouth the wine is fresh, fruity, supple, with a lovely persistent finish.

FOOD PAIRING

Ideal as an appetizer, for outdoor events and more!. Enjoy it nice and cold!.

Recommended consumption temperature: 4-6 °C.

LOGISTICS

Bottles per box: 6-12 bottles.

Boxes per pallet: 125-60 cases

Weight box: 7,44-18,4 kg

Boxes per Row: 25-12 cases

Total gross weight: 930-918 kg