

BODEGA FAMILIA MATEOS DE LA HIGUERA

DO LA MANCHA



WINES

PHOTOS

AWARDS

BODEGA FAMILIA MATEOS DE LA HIGUERA

YLIRUM VERDEJO

VEGA DEMARA VERDEJO

YLIRUM TEMPRANILLO

YLIRUM CRIANZA

VEGA DEMARA
TEMPRANILLO

VEGA DEMARA ROBLE

VEGA DEMARA
CRIANZA

VEGA DEMARA
RESERVA

BODEGA FAMILIA MATEOS DE LA HIGUERA



TECHNICAL DATA

D.O. Mancha

Grape varieties: Verdejo

Alcohol content: Alc. 11,5%.

WINEMAKING PROCESS

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 posible 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.

LOGISTICS

Bottles per box: 12 bottles.

Boxes per pallet: 60 cases

Weight box: 14,4 kg

Boxes per Row: 12 cases

Total gross weight: 890 kg





TECHNICAL DATA

D.O. Mancha

Grape varieties: Verdejo

Alcohol content: Alc. 12,5%..

WINEMAKING PROCESS

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.

They are harvested at night and taken to the winery to ferment at 5-10°C for 24 hours. By this way, we can extract more and better aromas from their skin.

TASTING NOTES

Brilliant and clear yellow color with green tones. Intense aromas of yellow fruits, like peach and apricot and reminiscences of anise. Balanced and well bodied, with a point of acidity and reminiscence of almonds. Elegant and long finish.

FOOD PAIRING

It can be combined well with marinara sauces, rice with fish, fish, smoked salmon, octopus, cuttlefish, mussels and of course seafood. Recommended consumption temperature: 8°C – 10°C.

LOGISTICS

Bottles per box: 12 bottles.

Boxes per pallet: 60 cases

Weight box: 15,6 kg

Boxes per Row: 12 cases

Total gross weight: 961 kg





TECHNICAL DATA

D.O. Mancha

Grape varieties: Tempranillo

Alcohol content: Alc. 13 %.

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 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: 12 bottles.

Boxes per pallet: 60 cases

Weight box: 144 kg

Boxes per Row: 12 cases

Total gross weight: 890 kg





TECHNICAL DATA

D.O. Mancha

Grape varieties: Tempranillo

Alcohol content: Alc. 13,5%.

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 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



BODEGA FAMILIA MATEOS DE VEGA DEMARA TEMPRANILLO LA HIGUERA

VEGA
DEMARA

Bodega Familia
Mateos de la Higuera

TECHNICAL DATA

D.O. Mancha

Grape varieties: Tempranillo

Alcohol content: Alc. 13 %.

WINEMAKING PROCESS

We select the grapes in our more than 35 year old vineyard. 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

Deep red cherry with hints of violet. Intense strawberry and cherry aromas and milk aromas that make it more complex. Well structured, balanced and fruity, with intense tannins.

FOOD PAIRING

Pasta with light sauces, roast meats (lamb, baby lamb), roast chicken, river fish, stews, cold cuts, soft cheeses, mushroom.

Recommended consumption temperature: 14°C.

LOGISTICS

Bottles per box: 12 bottles.

Boxes per pallet: 60 cases

Weight box: 15,6 kg

Boxes per Row: 12 cases

Total gross weight: 961 kg





TECHNICAL DATA

D.O. Mancha

Grape varieties: Tempranillo

Alcohol content: Alc. 13,5 %.

WINEMAKING PROCESS

We select the grapes in our more than 35 year old vineyard. 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.

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

Grilled meats and roast beef and lamb, matutee goat cheese, blue cheese, lasagna, grilled fish, red meat stews and cold cuts

Recommended consumption temperature: 16-18 °C

LOGISTICS

Bottles per box: 6 bot /case

Boxes per pallet: 125 cases

Weight box: 7,8 kg

Boxes per Row: 25 cases

Total gross weight: 1000 kg





TECHNICAL DATA

D.O. Mancha

Grape varieties: Tempranillo

Alcohol content: Alc. 13,5 %.

WINEMAKING PROCESS

We select the grapes in our more than 35 year old vineyard. 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.

The wine is placed in French oak barrels. Assignment of spices (eugenol), after three months of aging in new oak barrels, is bottled and store in our bottle to complete its balance and harmony.

TASTING NOTES

Clean in appearance, shows an intense ruby color; elegant nose, very good balance between fruit aromas and woody notes (vanilla and roasted). In the mouth round, tasty, fruit and wood are very well integrated.

FOOD PAIRING

Pasta with light sauces, roast meats (lamb, baby lamb), roast chicken, river fish, stews, cold cuts, soft cheeses.

Recommended consumption temperature: 17°C.

LOGISTICS

Bottles per box: 6-12 bot /case

Boxes per pallet: 125- 60 cases

Weight box: 7,8- 15,6 kg

Boxes per Row: 25-12 cases

Total gross weight: 1000-961 kg





TECHNICAL DATA

D.O. Mancha

Grape varieties: Tempranillo

Alcohol content: Alc. 13,5 %.

WINEMAKING PROCESS

The farm where we grow the grapes, in the place of MARANTONA, with 85 hectares. Vineyard, which for its unique conditions (slope and plane of Azuer river) creates a microclimate that make the vineyard was exceptional quality with. Through the definition of pruning (number of buds as balance of plant, variety and pattern) and the rest of the growing season (green pruning, stress control of water) sets the goal to achieve in the final wine, looking from the old vine tempranillo complement structural and expressive varietal. Through long maceration of the grapes at their peak of ripeness, it achieves maximum varietal expression in body, flesh and fruit. New nobles French oak woods complement and nuance in aroma and taste. The wine is placed in French oak barrels. Giving spices and roasted on red and black tempranillo fruits and American oak giving vanilla and coconut to get the best features at the end of the twelve months remaining in the barrels.

TASTING NOTES

Red tile color, Great aromatic intensity on the nose, long and complex, where mature fruits are predominant, with hints of spicy vanilla and cinnamon. Also interesting notes of black pepper.

On the palate the wine is structured, meaty and soft with nice balance between the oak and the fruit. Very elegant and long finish

FOOD PAIRING

Grilled meats and roast beef and lamb, matutee goat cheese, blue cheese, lasagna, grilled fish, red meat stews and cold cuts

Recommended consumption temperature: 16-18 °C

LOGISTICS

Bottles per box: 6 bot /case

Boxes per pallet: 125 cases

Weight box: 7,8 kg

Boxes per Row: 25 cases

Total gross weight: 1000 kg





AWARDS

Vega Demara Roble

Vintage 2015: Bronze Medal Decanter UK

Vintage 2013: Silver Mundus Vini 2015, Silver Medal China Wine &

Spirits Awards 2015

Vega Demara Tempranillo

Vintage 2014: Gold Mundus Vini 2015 - 85 Peñin Points

Vintage 2012: Tempranillo de Plata – Tempranillos al mundo España 2013

Vega Demara Crianza

Vintage 2013: Silver Medal Mundus Vini Awards 2016 - 87 Peñin Points

Vintage 2011: Gold Medal China Wine & Spirits Awards 2015, Bronze

Medal Decanter World Wines Awards 2015, – Bronze Medal Int Wine

Challenge UK

Vintage 2010: Silver Medal - Vth CHALLENGE TO THE BEST SPANISH

WINES FOR ASIA ORGANIZED BY WINEVENTS & HKSA – Año 2014

Vega Demara Reserva

Vintage 2012: Silver Medal Mundus Vini - 87 Peñin Points

Vintage 2011: Gold Medal Mundus Vini

Vega Demara Ylirum Tempranillo

Vintage 2015: Gold Medal Mundus Vini Awards 2016, Bronze Medal Decanter

Awards 2016 - 85 Peñin Points - Bronze International Wine challenge.

Vintage 2014: Gold Medal Mundus Vini Awards 2015

Vega Demara Ylirum Crianza

Vintage 2012: Gold Berliner