



Yuntero



Grape Variety 
85% Macabeo, 15% Sauvignon Blanc



Elaboration

The grapes are carefully selected in the heart of La Mancha, where this special coupage has origin.

Mechanized night harvest to preserve all the properties of the varieties.

Slight cold maceration and racking of the free-run juice for 48 hours at 6°C-8°C, postponing the start of the fermentations process.

Subsequently, fermentation of the free-run juice is carried out at a controlled temperature between 14°C and 16°C for 20 days.





Analysis


Alcohol (% vol): 12 ± 0.5
 Volatile Acidity (g/L): < 0.5
 PH: < 3.50
 Total Acidity (g/L): 5.5 ± 0.5
 Free SO₂ (mg/L): 35 ± 5
 Total SO₂ (mg/L): < 150
 Sugar (g/L): 2 ± 1




Tasting Notes


 Pale yellow with brilliant greenish hues.

 Perfectly integrated fruity and floral scents with honey background coming from the sauvignon blanc grapes.

 Flavorful taste adventure.

Gastronomy

 Pairs perfectly with fish, smoked, vegetables, cheese and soups.

Best served at 6°C to 8°C 

Logistic Information

Palet	Cases	Bottles	Weight	Contenedor 20'	Contenedor 40'
Europalet	125	750	957,50	11 Palets	24 Palets
VMF Palet	150	900	1125	10 Palets	20 Palets