



D.O La Mancha



# Yuntero



Bodegas Yuntero

## Grape Variety

100% Tempranillo



## Elaboration

The grapes are carefully selected in the heart of La Mancha.

A short cold maceration takes place in stainless steel tanks in order to achieve its unique rosé tonality.

The bleeding of the free-run juice is followed by a debourbage at 6°C-8°C for 48 hours.

Fermentation is carried out at a controlled temperature of 14°C-16°C for 20 days giving rise to a light, soft, fruity rosé.



## Analysis

Alcohol (% vol): 12.5 ± 0.5

Volatile Acidity (g/L): < 0.5

PH: <3.60

Total Acidity (g/L): 5 ± 0.5

SO<sub>2</sub> Free (mg/L): 30 ± 5

SO<sub>2</sub> Total (mg/L): <100

Sugar (g/L): 2 ± 1

Points of Colour: 0.2 – 0.3



## Tasting Notes



Light and brilliant rosé color.



Vivid notes of strawberry, raspberry and candy.



crisp, well-rounded wine with pleasant long finish.



## Gastronomy

An ideal accompaniment for appetizers, cheeses and seafood..

Perfect drinking temperature between 10 to 12°C.



## Logistic Information

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