



D.O La Mancha



# Yuntero



Bodegas Yuntero

## Variety



100% *Tempranillo Rosado*.



## 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 ± 0.5  
Volatile acidity (g/L): < 0.5  
PH: <3.60  
Total Acidity (g/L): 5 ± 0.5  
Free SO2 (mg/L): 30 ± 5  
Total SO2 (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

Pallet	Cases	Bottles	Weight	20' Container	40' Container
Euro pallet	125	750	937,50	11 Pallets	24 Pallets
VMF Pallet	150	900	1125	10 Pallets	20 Pallets