



D.O La Mancha



Yuntero

YUNTERO
BODEGAS

Grape Variety

Tempranillo Reserva



Elaboration

The plots are carefully selected from our most acient vineyards in the heart of La Mancha.

Manual harvesting is carried out to guarantee an outstanding quality of the grapes.

Long maceration process takes places at a controlled temperature of 24-25°C.

Aged for 12 months in French & American mixed oak barrels.

Further againg of 24 months in bottle.



Analysis

Alcohol (% vol): 13.5 ± 0.5
Volatile Acidity (g/L): < 0.6
PH: <3.70
Total Acidity (g/L): 5 ± 0.5
Free SO2 (mg/L): 20 ± 5
Total SO2 (mg/L): <100
Sugar (g/L): <2
Point of Colour : >7



Tasting Notes



Cherry red color with tale tone rim.
Medium - to- high intensity or robe.



Complex aromatic profile,
perfect combination between red fruits
and sweet, spicy aromas



Round and elegant with the
persence of fine, polished tannins.



Gastronomy

Ideal to pair with lamb, beef,
game meat or stews.

Best served at 16°C to
18°C.



Logistic Information

Palet	Cases	Bottles	Weight	Contenedor 20'	Contenedor 40'
Europalet	105	630	1020	11 Palets	24 Palets
VMF Palet	150	900	1200	10 Palets	20 Palets