



**D.O La Mancha**

# Yuntero



*Bodegas Yuntero*

## Grape Variety

**100% Tempranillo**



## Elaboration

The grapes are carefully selected in the heart of the world's largest vineyard, La Mancha. They are carefully destemmed and vatted in stainless steel tanks.

Fermentation takes place at a controlled temperature of 23°C, during approximately 10 days to extract the color and aromas of the Tempranillo variety. Once it's completed, the wine is lightly aged for 2 months in mixed barrels.



## Analysis

Alcohol (% vol): 13.5 ± 0.5  
Volatile Acidity (g/L): < 0.41  
PH: <3.74  
Total Acidity (g/L): 4.78 ± 0.5  
Free SO<sub>2</sub> (mg/L): 34 ± 5  
Total SO<sub>2</sub> (mg/L): <100  
Sugar (g/L): <2  
Point of Colour: >7



## Tasting Notes



Intense ruby, red color.



Great aromatic intensity with hints of blackberry, blackcurrant and a light roasted touch.



Savory with soft tannins and pleasant toasted aftertaste.



## Gastronomy

Perfect to pair with stews and a wide range of meats.

Recommended serving temperature between 14 and 16°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