

Yuntero



Grape Variety



85% Tempranillo, 15% Syrah



Elaboration

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

> Both varieties are received and processed separately.

Maceration and fermentation takes place at a controlled temperature of 24°C, during approximately 8 days.

Elaborated through the Ganimide method in order to cultivate an unique emblematic fruity character.



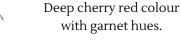
Analysis

Alcohol (% vol): 13.00 ± 0.5 Volatile Acidity (g/L): < 0.6 PH: <3.80 Total Acidity (g/L): 5.5 ± 0.5 Free SO2 (mg/L): 30 ± 5 Total SO2 (mg/L): <100

> Sugar (g/L): <2 Points of Colour: >7



Tasting Notes



Bouquet of flowers with hints of red fruits.

Fresh, intense mouth-feel with good acidity and ripe tannins.



Gastronomy

Perfect pairing for white meats, rice, and soft cheeses.

Best served at 14 to 16°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