



D.O La Mancha

# Yuntero



Bodegas 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 SO<sub>2</sub> (mg/L): 30 ± 5

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

Sugar (g/L): <2

Points of Colour: >7



## Tasting Notes



Deep cherry red colour with garnet hues.



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