



D.O La Mancha



CASA LA TEJA



Bodegas Yuntero

Grape Variety

100% Tempranillo Reserva



Elaboration

To make this wine, we make a selection of Tempranillo grape plots. These grapes are carefully destemmed, followed by incubation in a stainless steel tank. The grapes macerate in the tank during the fermentation process for 12 days at a temperature of 23°C, to extract the color and aromas typical of the Tempranillo variety. Once the fermentation is complete, the wine is aged for 12 months in barrels.



Analysis

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



Tasting Notes



Cherry red color with brick reflections.



High aromatic intensity, with hints of currant and blackberry compote and deeper smoked and vanilla aromas.



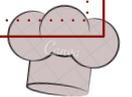
Tasty, with soft and pleasant tannins. It has a pleasant aftertaste toasted memories.



Gastronomy

Perfect to pair stews, roasts, legumes, cold meat and cheeses.

We recommend serving it between 16 and 18°C.



Logistic Information

Palet	Cases	Bottles	WeightKg	Container 20'	Container40'
Europalet	125	750	962,50	11 Palets	24 Palets
VMF Palet	150	900	1155	10 Palets	20 Palets