



CASA LA TEJA

YUNTERO
BODEGAS

Variety

Verdejo



Elaboration

From grapes carefully selected in the heart of the largest vineyard in the world, La Mancha, this very special Verdejo is born.

After a short cold maceration, with bleeding and racking of the yolk must, and fermentation at a controlled temperature of 16°C, we obtain this wine that captivates all the senses.



Analysis

Alcohol (% vol): 11.5 ± 0.5
 Volatile acidity (g/L): < 0.5
 PH: <3.50
 Total acidity (g/L): 5.09 ± 0.5
 Free SO₂ (mg/L): 38 ± 5
 Total SO₂ (mg/L): <100
 Sugar (g/L): 3 ± 1



Tasting Notes



Pale yellow with greenish reflections.



Intense smell of freshly cut grass, fennel and green apple.



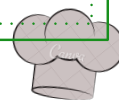
Fresh, unctuous and with an intense fruity finish.



Gastronomy

Perfect to accompany fish, soft cheeses and paellas.

We recommend serving it between 6 and 8°C.



Logistic Information

Pallet	Cases	Bottles	Weight	20' Container	40' Container
Europallet	60	720	890	11 Pallets	24 Pallets
VMF Pallet	180	960	1125	10 Pallets	20 Pallets