



D.O La Mancha



Yuntero



Bodegas Yuntero

Grape variety

100% Tempranillo Reserva



Elaboration

The grapes for this exceptional Tempranillo were hand harvested and carefully selected from our oldest vines. It is a limited edition, characterized by its structure and "personality". We invite you to feel and experience the pioneer spirit of our grape growers of the first day, who, driven by their union, effort and enthusiasm started this unique adventure, that we are still living today.



Analysis

Alcohol (% vol): 14 ± 0.5
Volatile Acidity (g/L): < 0.6
PH: < 3.70
Total Acidity (g/L): 5 ± 0.5
Free SO₂ (mg/L): 20 ± 5
Total SO₂ (mg/L): < 100
Sugar (g/L): < 2
Point of Colour : > 7



Tasting Notes



Cherry red colour, of medium to high intensity, with pale rim.



Complex aromatic profile, perfect combination between red fruits and sweet, spicy aromas.



Round and elegant with the presence of fine, polished tannins.

Gastronomy

Pairs to perfection with lamb, beef, game or stews.

Best served at 16° to 18°.



Logistic Information

Palet	Cases	Bottles	Weight	20' Container	40' Container
Europalet	105	630	1020	11 Palets	24 Palets
VMF Palet	150	900	1200	10 Palets	20 Palets