

FRIZZANTE

YUNTERO
BODEGAS

Grape Variety

100 % Macabeo



Elaboration

To make this must, we select grapes of the Macabeo variety, harvested at night. In this way, we ensure that the grapes reach the winery at a low temperature, thereby preserving the variety's own aromas. The grape must is extracted by draining in a self-emptying tank, and then fermented at a controlled temperature (around 12°C), in order to extract many more aromas and nuances. The fermentation process is slow and careful, and stops when we achieve the perfect balance between alcohol, sugars and acidity in the wine.



Analysis

Alcohol (% vol): 5.5±0.5
Volatile Acidity (g/L): <0.5
PH: <3.60
Total Acidity (g/L): 6 ±0.5
SO2 Free (mg/L): 35 ±5
SO2 Total(mg/L): <100
Sugar (g/L): 70
2.7 Pressure bars



Tasting Notes

 Pale yellow with greenish reflections, clean and bright. Its fine and persistent bubbles enhance its fresh and vibrant character.



Intense fruity aromas of green apple, pear and aniseed notes.



Smooth and sweet, with a marked sweetness and a balanced acidity that provides freshness. Its light and well-integrated bubbles enhance the fruity sensations, leaving a long and enveloping finish.



Gastronomy

Perfect to enjoy alone, chilled, or accompanied by desserts, fresh fruit, soft cheeses and foie. It also goes well with light appetizers and Asian dishes with sweet and sour flavors.

Best served at
6 to 8° C.



Logistic Information

Palet	Cases	Bottles	Weight Kg	Contenedor 20'	Contenedor 40'
Europalet	105	630	807.50	11 Palets	24 Palets
VMF Palet	140	840	1070	10 Palets	20 Palets

EAN CODE: 8412419002285

Cases of 6 botllless

105 cases for palet