

# FRIZZANTE

YUNTERO  
BODEGAS

## Grape Variety

**Tempranillo**



## Elaboration

For the elaboration of this must, we select the grapes of the tempranillo variety, harvested early in the morning, so the grapes arrive at the winery at a low temperature, in order to preserve the aromas typical of the tempranillo variety.

The must is extracted from the grapes by draining in a self-emptying tank with a minimum contact between the skin of the grape and the must, so the extraction of color is the minimum. Then it is 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 reach the perfect balance between alcohol, sugars and acidity in the wine.



## Analysis

Alcohol (% vol):  $5.5 \pm 0.5$

Acetic Acid (g/L):  $< 0.5$

PH:  $< 3.60$

Total Acidity (g/L):  $5.5 \pm 0.5$

SO<sub>2</sub> Free (mg/L):  $30 \pm 5$

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

Sugars (g/L):  $67 \pm 1$



Pale pink color, very clean.



On the nose, it presents a floral profile, with a touch of roses and aromas of strawberries, blackberries and raspberries.



It is powerful in the mouth, with sweet flavors and a touch of acidity and carbonic that balances the wine and gives it freshness and youth. After drinking, it leaves a very pleasant aftertaste



## Gastronomy

Perfect to combine with appetizers, cheeses and seafood.

We recommend serving it between 6° and 8° C.



## Información Logística

| 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 : 8412419002292

Cases of 6 bottles

105 cases for pallet