



D.O La Mancha



Patón Clemente



Bodegas Yuntero

Grape Variety

100% Tempranillo Reserva



Elaboration

The plots are carefully selected from our most ancient vineyards in the heart of La Mancha.

Manual harvesting is carried out to guarantee an outstanding quality of the grapes.

Long maceration process takes place at a controlled temperature of 24-25°C.

Aged for 12 months in French & American mixed oak barrels.

Further aging of 24 months in bottle.



Analysis

Alcohol (% vol): 13 ± 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
Points of Colour: > 7



Tasting Notes



Cherry red color with tale tone rim.
Medium-to-high intensity of robe.



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



Round and elegant with the
presence of fine polished tannins.



Gastronomy

Ideal to pair with lamb, beef,
game meat or stews.

Best served at 16°C to
18°C.



Logistic Information

Palet	Cases	Bottles	Weight	Contenedor 20'	Contenedor 40'
Europalet	125	750	962,50	11 Palets	24 Palets
VMF Palet	150	900	1155	10 Palets	20 Palets



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Grape Variety

90% Tempranillo, 10% Petit Verdot
Crianza



Elaboration

The grapes are carefully selected from our most ancient vineyards in the heart of La Mancha.

Both varieties are received and processed separately, followed by a lengthy maceration and fermentation process at a controlled temperature of 23°C.

The coupage is obtained prior to the ageing in French & American mixed oak barrels for 6 months.

Further ageing in bottle for 12 months.



Analysis

Alcohol (% vol): 13.5 ± 0.5
Volatile Acidity (g/L): < 0.6
PH: <3.70
Total Acidity (g/L): 5.5 ± 0.5
Free SO₂ (mg/L): 20 ± 5
Total SO₂ (mg/L): <100
Sugar (g/L): <2
Point of Colour: >7



Tasting Notes



Intense cherry red color with garnet glints.



Aromatic complexity, primary aromas perfectly integrated with spicy aromas of vainilla and leather.



Harmonius very well- balanced wine. The aftertaste brings back the hints of fruit and oak experiences in the mouth.



Gastronomy

Perfect partner for red meats, fatty chesses and pasta with sauce

Best served at 16 °C to 18°C.



Logistic Information

Palet	Cases	Bottles	Weight	Contenedor 20'	Contenedor 40'
Europalet	125	750	962,50	11 Palets	24 Palets
VMF Palet	150	900	1155	10 Palets	20 Palets



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Grape Variety

85% Tempranillo, 15% Syrah



Elaboration

The grapes are carefully selected in the heart of La Mancha, where this special coupage has origin.

Both varieties are received and processed separately.

Maceration and fermentation takes place at a controlled temperature of 24°C, during approximately 8 days.

Elaborated through the Ganimede method in order to cultivate an unique emblematic fruity character.



Analysis

Alcohol (% vol): 13± 0.5
Volatile Acidity (g/L): < 0.6
PH: <3.80
Total Acidity (g/L): 5.5 ± 0.5
Free SO₂ (mg/L): 30 ± 5
Total SO₂ (mg/L): <100
Sugar (g/L): <2
Point of Colour: >7



Tasting Notes



Deep Cherry red colour with garnet hues.



Bouquet of flowers with hints of red fruits.



Fresh intense mouth-feel with good acidity and ripe tannins.



Gastronomy

Perfect pairing for white meats, rice, and soft cheeses.

Best served at 14 to 16°C.



Logistic Information

Palet	Cases	Bottles	Weight	Contenedor 20'	Contenedor 40'
Europalet	125	750	920	11 Palets	24 Palets
VMF Palet	150	900	1125	10 Palets	20 Palets



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Grape Variety



80% Verdejo, 20% Sauvignon Blanc



Elaboration

The grapes are carefully selected in the heart of La Mancha, where this special coupage has origin.

Mechanized night harvest to preserve all the properties of the varieties.

Slight cold maceration and racking of the free-run juice for 48 hours at 6°C-8°C, postponing the start of the fermentation process.

Subsequently, fermentation of the free-run juice is carried out at a controlled temperature between 14°C and 16°C for 20 days.



Analysis

Alcohol (% vol): 12 ± 0.5

Volatile Acidity (g/L): < 0.5

PH: < 3.50

Total Acidity (g/L): 5.5 ± 0.5

Free SO₂ (mg/L): 35 ± 5

Total SO₂ (mg/L): < 150

Sugar (g/L): 2 ± 1



Tasting Notes



Pale yellow with brilliant greenish hues.



Perfectly integrated fruity and floral scents with honey background coming from the sauvignon blanc grape.



Flavorful taste adventure



Gastronomy

Pairs perfectly with fish, smoked, vegetables, cheese and soups.

Best served at 6°C to 8°C.



Logistic Information

Palet	Cases	Bottles	Weight	Contenedor 20'	Contenedor 40'
Europalet	125	750	920	11 Palets	24 Palets
VMF Palet	150	900	1125	10 Palets	20 Palets



Patón Clemente



Variety



100% Tempranillo Rosado



Elaboration

The grapes are carefully selected in the heart of La Mancha.

A short cold maceration takes place in stainless steel tanks in order to achieve its unique rosé tonality.

The bleeding of the free-run juice is followed by a debourbage at 6°C-8°C for 48 hours.

Fermentation is carried out at a controlled temperature of 14°C-16°C for 20 days giving rise to a light, soft, fruity rosé.



Analysis

Alcohol (% vol): 12 ± 0.5
Volatile acidity (g/L): < 0.5
PH: < 3.60
Total Acidity (g/L): 5 ± 0.5
Free SO₂ (mg/L): 30 ± 5
Total SO₂ (mg/L): < 100
Sugar (g/L): 2 ± 1
Points of Colour: $0.2 - 0.3$



Tasting Notes



Light and brilliant rosé color.



Vivid notes of strawberry, raspberry and candy.



crisp, well-rounded wine with pleasant long finish.



Gastronomy

An ideal accompaniment for appetizers, cheeses and seafood.

Perfect drinking temperature between 10 to 12°C.



Logistic Information

Pallet	Cases	Bottles	Weight	20' Container	40' Container
Europallet	125	750	920	11 Pallets	24 Pallets
VMF Pallet	150	900	1125	10 Pallets	20 Pallets