



Mundo de yuntero



Grape Variety

75 % Verdejo 25% Sauvignon Blanc



Elaboration

Best selection of grapes from our most distinguished vineyards regulated by organic farming.

The harvest takes place at night to guarantee the ultimate freshness of the Verdejo and Sauvignon Blanc grapes.

During the wine elaboration the must goes through a debourbagging process, followed by a controlled fermentation at 16°.



Analysis

Alcohol (% vol): 12 ±0.5
 Volatile acidity (g/L): <0.5
 PH: <3.60
 Total Acidity (g/L): 5.5 ±0.5
 Free SO2 (mg/L): 35 ±5
 Total SO2 (mg/L): <150
 Sugar (g/L): <2



Tasting Notes



Pale brilliant yellow color.



Fennel, citrus and floral scents.



Fresh, lively and genuinely delicate.



Gastronomy

Perfect to enjoy with rice, fish, seafood or fatty and soft cheeses.

Best served at 6°C to 8° C.



Logistic Information

Pallet	Cases	Bottles	Weight Kg	Container 20'	Container 40'
Europalet	105	630	787.50	11 Palets	24 Palets
VMF Palet	121	840	982.80	10 Palets	20 Palets