



D.O La Mancha



# MUNDO

de *yuntero*



*Bodegas Yuntero*

## Grape Variety

100% *Tempranillo*



## Elaboration:

Made with the best selection of 100% Organic Tempranillo grapes.

A light maceration is carried out to extract its delicate tonality.

The free-run juice is debourbaged to obtain a bright wine, followed by a fermentation process at a controlled temperature during 15-20 days.

The focus is on crisp acidity and true varietal character allowing the fruit flavors to shine.



## Analysis:

Alcohol (% vol):  $12 \pm 0.5$   
Volatile acidity (g/L):  $< 0.5$   
PH:  $< 3.50$   
Total Acidity (g/L):  $5 \pm 0.5$   
Free SO<sub>2</sub> (mg/L):  $35 \pm 5$   
Total SO<sub>2</sub> (mg/L):  $< 100$



## Tasting Notes:

Pale, salmon pink color.



Aromatic intensity of strawberry and blackberry with floral background.



Well-balanced, all the elements are combined harmoniously.  
Pleasant fruity aftertaste.

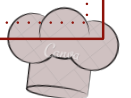


## Gastronomy:



Ideal with appetisers, vegetables, oily fish, sushi, and mussels.

Serve between 6 to 8°C.



## Logistic Information:

Pallet	Cases	Bottles	Weight	Container 20'	Container 40'
Europallet	105	630	787,50	11 Pallets	24 Pallets
VMF Pallet	140	840	982,80	10 Pallets	20 Pallets