



MUNDO

de yuntero

YUNTERO
BODEGAS

Grape Variety

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 ± 0.5
Volatile acidity (g/L): < 0.5
PH: < 3.50
Total Acidity (g/L): 5 ± 0.5
Free SO₂ (mg/L): 35 ± 5
Total SO₂ (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