



D.O La Mancha



# MUNDO

de *yuntero*



Bodegas Yuntero

## Grape Variety

80% Tempranillo 10% Syrah  
10% Merlot



## Elaboration

Careful selection of the best grapes from our organic vineyards.

The varieties are received and processed separately.

The maceration and fermentation processed separately.

The maceration and fermentation process takes place at a controlled temperature for seven days before the final coupage is obtained.

The final blend of the three grapes adds deep character and a great flavor profile.



## Analysis

Alcohol (% vol):  $13 \pm 0.5$

Ácido Acético (g/L):  $< 0.6$

PH:  $< 3.80$

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):  $< 100$

Sugar (g/L):  $< 2$

Point of Colour :  $> 7$



## Tasting Notes:

Cherry color with purple reflections



Intense notes of wild red fruits and ripe berries.



Fine, well-balanced and harmonious wine.



## Gastronomy

Perfect to be served with blue fish, lentils, stews or white meat.

Best served at 14 to 16°C.



## Logistic Information

Palet	Cajas	Botellas	Peso Kg	Contenedor 20'	Contenedor 40'
Europalet	105	630	787,50	11 Palets	24 Palets
VMF Palet	140	840	982,80	10 Palets	20 Palets