



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 places 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



# 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 SO<sub>2</sub> (mg/L): 35 ±5  
Total SO<sub>2</sub> (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.



## Información Logística

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



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## 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.

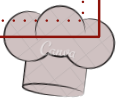


## Gastronomy:



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



# Mundo

Bodegas Yuntero

ORGANIC & VEGAN SPARKLING WINE

## Grape Variety



100% Organic Verdejo



## Elaboration

Made from selected grapes of our best organic Verdejo vineyards. Guaranteeing the reception of the grapes in the winery as fresh as possible, carrying out night harvesting.

We select the free-run juice which has not been subjected to any type of pressure and it is subsequently cleaned by static racking, obtaining the cleanest possible must.

Then, the fermentation process begins at 16°C, preserving the aromas of the Verdejo variety.

Finally, the second fermentation takes place in a pressurized stainless steel tank with controlled temperature.



## Analysis

Alcohol (% vol): 11,5 ± 0.5

Volatile Acidity (g/L): < 0.3

PH: <3.5

Total Acidity (g/L): 6,5 ± 0.5

Free SO<sub>2</sub> (mg/L): 20 ± 5

Total SO<sub>2</sub> (mg/L): <150

Residual Sugar (g/L): <15



## Tasting Note



Straw yellow with some greenish reflections and elegant bubbles



Fennel, white flowers, fresh fruit, pear and sour apple.



Fresh with good acidity and well-integrated bubbles.



## Gastronomy

An ideal partner for light dishes, tapas and all kind of fish, raw or cooked meats, salads and even desserts and sweets.

Drinking temperature between 6°C to 8°C.



## Logistic Information

Pallet	Cases	Bottles	Weight	Container 20'	Container 40'
Europallet	80	480	736 kg	11 Pallets	24 Pallets
VMF Pallet	100	600	894 kg	10 Pallets	20 Pallets