



D.O La Mancha



Epílogo



Bodegas Yuntero

Grape Variety

65% Tempranillo, 35% Merlot



Elaboration

Both varieties are received and processed separately.

Maceration and fermentation at a controlled temperature of 24 °C during days.

Ageing in french and american oak barrels for months prior to obtaining the ultimate coupage.



Analysis

Alcohol (% vol): 13.5 ± 0.5
Volatile Acidity (g/L): < 0.6
PH: < 3.80
Total Acidity (g/L): 5 ± 0.5
Free SO₂ (mg/L): 20 ± 5
Total SO₂ (mg/L): < 100
Sugar (g/L): < 2
Points of Colour : > 7



Tasting Notes



Intense color, red cherry with garnet rim.

Elegant, expressive and with great finesse. The 2020 vintage achieves a perfect balance between the elegance of the soils, varieties and ageing.



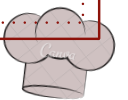
Well-balanced, round tannins and pleasant long finish.



Gastronomy

An ideal accompaniment for red meats, game, pates and fatty or cured cheeses.

Best served between 16 to 18°C.



Logistic Information

Pallet	Cases	Bottles	Weight	Container 20'	Container 40'
Europalet	125	750	1025	11 Palets	24 Palets
VMF Palet	150	900	1225	10 Palets	20 Palets



Epílogo



Grape Variety

100% Chardonnay



Elaboration

Rigorous selection of the best Chardonnay grapes from the vineyards located in La Sierre de Silves. The harvest takes place at night to guarantee the ultimate freshness of the grapes.

The free- run must is obtained from direct bleeding, followed by a short pelicular maceration, static tracking and fermentation process at a controlled temperature of 16º.

During the final production stage, the wine is stored in french and american oak barrels.



Analysis

Alcohol (% vol): 13.0 ± 0.5

Volatile acidity (g/L): < 0.5

PH: < 3.40

Total Acidity (g/L): 5.5 ± 0.5

Free SO2 (mg/L): 35 ± 5

Total SO2 (mg/L): <150

Sugars (g/L): 2 ± 1



Tasting Notes



Bright yellow color with golden highlights.



Bouquet of aromas with tropical and floral hints well integrated with toasted bakery and smoked notes.



Round and mellow on the palate, pleasant aftertaste with hints of oak



Gastronomy

Ideal partner for rice, grilled, seafood, pickles and blue fish.

Perfect drinking temperature
6 to 8°C.



Logistic Information

Pallet	Cases	Bottles	Weight	Container 20'	Container 40'
Europalet	125	750	1025	11 Palets	24 Palets
VMF Palet	150	900	1225	10 Palets	20 Palets



D.O La Mancha



Epílogo



Bodegas Yuntero

Grape Variety

100% Sauvignon Blanc



Elaboration

Es feliz el que, soñando muere.
Desgraciado el que muera sin soñar.
¡Oh tierra, antes y ahora, siempre
fecunda y bella!

Rosalía de Castro

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

The free- run must is obtained
from direct bleeding, followed by a
short pelicular maceration and a
static tracking process.

Fermentation is carried out at a
controlled temperature of
15° C to obtain an intense aromatic
expressiveness.



Analysis

Alcohol (% vol): 13 ± 0.5

Ácido Acético (g/L): < 0.5

PH: < 3.60

Acidez total (g/L): 5.5 ± 0.5

SO₂ libre (mg/L): 35 ± 5

SO₂ total (mg/L): < 150

Azúcares (g/L): 2 ± 1



Tasting

Notes

Bright, pale yellow color
with greenish hues.



Great aromatic intensity that perfectly
integrates all floral and exotic aromas
expressed by the sauvignon blanc variety.



Refreshing, soft and delicate.
Long pleasant aftertaste



Gastronomy

Ideal for rice, boiled and grilled
seafood, blue fish and poultry.

Best served between 6° to 8°.



Logistic Information

Palet	Cases	Bottles	Weight	Container 20'	Container 40'
Europalet	125	750	1025	11 Palets	24 Palets
VMF Palet	150	900	1225	10 Palets	20 Palets