



**D.O La Mancha**

# Epílogo

**YUNTERO**  
BODEGAS

## Grape Variety

**Tempranillo - 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 SO<sub>2</sub> (mg/L): 20 ± 5  
Total SO<sub>2</sub> (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.



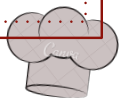
Well- balanced, round tannins and pleasant long finish.



## 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