



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, varietals 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