



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