



D.O La Mancha

Epílogo

YUNTERO
BODEGAS

Grape Variety

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): 12.5 ± 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): <170

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	105	630	787,50	11 Palets	24 Palets
VMF Palet	140	840	982,50	10 Palets	20 Palets

EAN CODE: 8412419000427

Cases of 6 bottles

105 cases for pallet