

YOTUEL' YOTUEL
GALLEGO ZAPATERO BODEGAS Y VIÑEDOS



GALLEGO'
ZAPATERO
BODEGAS Y VIÑEDOS

YOTUEL' FINCA CAMINO VIEJO

2015

GRAPE VARIETY: Tinta del País 100%.

SOIL: Clay and calcarean soil with sandy parts.

CLIME: In general a hot year, the cycle of vegetation was short. After a mild winter the relatively high temperatures in the beginning of spring resulted in an early shoot. Also the flowering period started early. After a dry summer there was some rainfall in September, temperature oscillated notably, The grapes matured perfectly, grapes could be picked with an impressive fruit and really matured.

VINEYARDS: One plot, Camino Viejo, situated in the south of Anguix. Planted in 1985, trained in Cordon. The clon used gives small grapes with loose berries, the yields are really low.

HARVEST: Hand picked on the 23th of September, 2015, using cases of 15 kg. The must fermented with only indigenous yeasts during 12 days in inox tanks. The malolactic fermentation ran in barrels of French oak.

AGEING: During 14 months in barrels of French oak.

PRODUCTION: 418 bottles and 50 magnum bottles.

ALCOHOL DEGREE: 14,5 % Vol



YOTUEL' FINCA CAMINO VIEJO
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN