



**GALLEGO'**  
**ZAPATERO**  
BODEGAS Y VIÑEDOS

## YOTUEL' 2017

**GRAPE VARIETY:** 100% Tinta del País (Tempranillo)

**SOIL:** Limestone with sandy parts, the crumb consists in loam and some clay.

**CLIME:** After a dry and cold winter spring started with high temperatures, forcing an early shoot. Strong frosts at the end of April caused some damage. Dryness continued until mid of August, for this both flowering and maturation ran quite irregularly. From the end of August until the harvest the temperature difference between day and night was notable, this helped to pick grapes with an excellent phenolic ripeness. With intense rainfall delayed the cycle of vegetation, shoot and flowering took place some weeks later than in normal years. Really high temperature in a dry summer again delayed the evolution of the vines but a fresh autumn with some rainfall and a high difference of temperature between day and night ensured a perfect ripening of the grapes.

**VINEYARDS:** In the municipality of Anguix, the grapes were selected in four plots: Molino and Dujos, trained in a trellis system, and Fuente Cojo and Pincha Ratas, trained in bush style. Average yields: 5.500 kg/ha.

**HARVEST:** Grapes were sourced on September, 19th, hand picked using boxes of fifteen kilos, selected and de-stemmed in the winery. The must fermented during eleven days only with indigenous yeast.

**AGEING:** During ten months in barrels of French oak and in a concrete tank.

**BOTTLING:** On April, 13th, 2019.

**PRODUCTION:** 23.581 bottles of 75cl and 400 bottles magnum.

**ALCOHOL DEGREE:** 14,0 % Vol