



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



## YOTUEL' 2015 SELECCION

**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 phenols.

**VINEYARDS:** In Anguix, a selection of grapes from two plots: Otero and Morris, both trained in bush style, more than 60 years old vines. Production : 24,5 hl/ha.

**HARVEST:** Hand picked on the 22th of September, 2015, using cases of 15 kg. The must fermented with only indigenous yeasts during 14 days in inox tanks. The malolactic fermentation ran in barrels of French oak.

**AGEING:** During 14 months in barrels of French oak.

**PRODUCTION:** 6704 bottles and 100 magnum bottles.

**ALCOHOL DEGREE:** 14,5 % Vol