



**GALLEGO  
ZAPATERO**  
BODEGAS Y VIÑEDOS



## **YOTUEL' FINCA LA NAVA**

**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.

**VINEYARD:** Finca La Nava (0,80 ha) planted in 1996 in the traditional bush style: a traditional clone of the region which gives small grapes, not very compact. The plot is situated in the north of Anguix. Protected by a wood in the south it slopes slightly towards the North.

**HARVEST:** Hand picked on the 26 th of September, 2015. The grapes were destemmed, the must fermented using only the yeasts of the grapes. Total maceration time: 14 days. The malolactic fermentation ran in barrels of French oak.

**AGEING:** During 14 months in these barrels.

**PRODUCTION:** 1399 bottles and 50 magnum bottles.

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