



YOTUEL'

FINCA DE VALDEPALACIOS

2013

GRAPE VARIETY: Tinta del País 100%

SOIL: Arcillian soil with sandy layers, very compact in the upper part of the plot.

CLIME: A cold and dry winter was followed by a fresh spring with abundant rainfall in spring. The huge quantity of water caused a long and challenging vegetation cycle.

VINEYARD: The grapes have been selected exclusively in the vineyard "Valdepalacios" (1 ha), a plot with more than 78 years old bush vines, sloping down to southeast; Production: 3.500 kg/ha.

HARVEST: Hand picked on the 15 th of October 2013. The grapes were destemmed and they fermented using only the yeasts of the grapes; total maceration period: 12 days. The malolactic fermentation ran in new barrels of French oak.

AGING: During 14 months in these

barrels.

PRODUCTION: 670 bottles, 50 magnums

ALCOHOL DEGREE: 14,5 % by Vol.