FAMILY WINERIES

CELSUS 2021

BODEGAS VETUS - D.O. TORO

GRAPES VARITIES

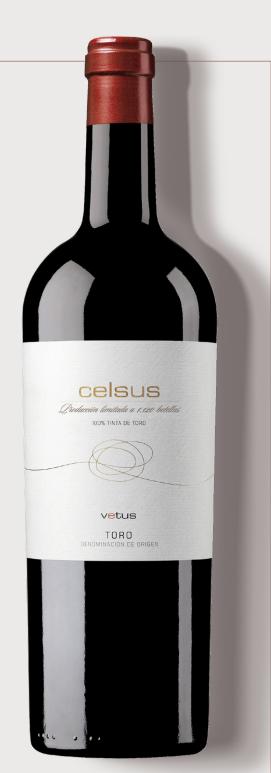
100% Tinta de toro.

VINEYARD

Very old plot called Camparrón planted in Morales de Toro before Filoxera, around 1920. 0,8 has Globet training.

TASTING NOTES

Deep, dark garnet red with dark legs. Strawberries, blackcurrants and cherries to prunes, chocolate and tobacco. In the mouth we find a well structured and perfectly balanced wine with an exquisite after taste, ripen tannins and a good acidity rate.



1.500 kg/ha.

VINE DENSITY

900 plants/ha.

SOIL

Clay loam soils.

OROGRAPHY

Flat. NE-SO. 700 meters above sea level.

AVERAGE TEMPERATURE

Continental with atlantic influence, average temperature 12°C and solar exposure of 2.600-3.000 h/year.

RAINFALL

350-400 mm.

VITICULTURE

Integrated viticulture criteria. Soil cultivation traditional techniques.

HARVEST

Manual in 12 kg boxes. Separation in sorting table.

DESTEEMING, NO CRUSHING

ALCOHOLIC FERMENTATION

In containers of 3.000 liters.

MALOLACTIC FERMENTATION

New french oak barrel.

ALCOHOLIC

15%.

TOTAL ACIDITY AND PH

4,7 g/l, 3,67.

PRODUCTION

2.303 bottles of 75 cl.

12 months. 100% french oak (Darnajou), 100% new.





