

ARTEVINO

FAMILY WINERIES

CELSUS 2024
BODEGAS VETUS - D.O. TORO

GRAPES VARIETIES
85% Tinta de toro and
15% Garnacha.

VINEYARD
Very old, 0.8-ha pre-phyloxera
vineyard known as La Lola.
Bush-trained vines planted in 1920.

TASTING NOTES
Deep cherry-red colour with a garnet
rim. Complex, with aromas of black fruit
and toasted notes from well-integrated
oak. On the palate, it is powerful, full-
bodied and mineral, with smooth tannins
and a long, persistent finish.



YIELD

1.500 kg/ha.

VINE DENSITY

900 plants/ha.

SOIL

Clay loam soils.

OROGRAPHY

Flat, N-S.
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

6,08 g/l, 3,56.

PRODUCTION

3.196 bottles of 75 cl.

AGING

85% aged for 14 months in new French
oak barrels (Darnajou and Taransaud),
with the remaining 15% aged for 14
months in ceramic amphorae.

