

ARTEVINO

FAMILY WINERIES

FLOR DE VETUS 2019

BODEGAS VETUS - D.O. TORO

GRAPES VARIETIES

100% Tinta de toro.

VINEYARD

20 hectares of vineyard in ownership
in the state Vetus planted in 1990.
Trellis.

TASTING NOTES

Deep heery colour with violet rim.
Medium-high intensity in the nose, red
and black ripe fruit. We notice nuances
of licorice, spices with a light coffee
caramel. The mouth is power full and
fresh at the same time. We find a well
structured and perfectly balanced wine
with an exquisite after taste.

92

JAMES SUCKLING.



YIELD

4.000 kg/ha.

VINE DENSITY

2.700 plants/ha.

SOIL

Clay loam soils.

OROGRAPHY

Slope. 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. Organic.
Traditional with vegetal ground cover.

HARVEST

Manual in 15 kg boxes. Separation in
sorting table.

DESTEEMING AND PARTIAL CRUSHING

ALCOHOLIC FERMENTATION

Stainless steel tanks with double
pissage.

MALOLACTIC FERMENTATION

Stainless steel tanks.

FILTRATION METHODS

ALCOHOL

14,5 %.

TOTAL ACIDITY AND PH

5,29 g/l, 3,66.

PRODUCTION

120.000 bottles of 75 cl.

AGING

9 months. 50% american oak, 50%
french. 50% new, 50% second year.

