

EST.



1987

## ARTEVINO

FAMILY WINERIES

## VETUS 2019

BODEGAS VETUS - D.O. TORO

## GRAPE VARIETIES

100% Tinta de toro.

## VINEYARD

Selection of the low-yield areas in the 20 hectares of vineyard in ownership in the state Vetus and a selection of old plots planted in 1990. Globet training and trellis.

## TASTING NOTES

Deep cherry red and garnet colour and an expressive aroma of black fruit with a subtle touch of toffee.

In the mouth we find a well structured and perfectly balanced wine with an exquisite after taste, ripen tannins and a good acidity rate.

92

JAMES SUCKLING.



## YIELD

6.000 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  
passage.

## MALOLACTIC FERMENTATION

Stainless steel tanks.

## FILTRATION METHODS

## ALCOHOL

15 %.

## TOTAL ACIDITY AND PH

5,14 g/l, 3,72.

## PRODUCTION

24.323 bottles of 75 cl. and 100 bottles  
of 5l.

## AGING

12 months. 100% french, 100% new.

IZADI *Tanco* VILLACRECES vetus ORBEN