

EST.



1987

ARTEVINO

FAMILY WINERIES

VETUS 2020

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.

93

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.

DESTEMING AND PARTIAL CRUSHING

ALCOHOLIC FERMENTATION

Stainless steel tanks with double passage.

MALOLACTIC FERMENTATION

Stainless steel tanks.

FILTRATION METHODS

ALCOHOL

15 %.

TOTAL ACIDITY AND PH

5,77 g/l, 3,69.

PRODUCTION

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

AGING

12 months. 100% french, 100% new.



IZADI *Tasca* VILLACRECES VETUS ORBEN