

FLOR DE VETUS 2017

BODEGAS VETUS D. O. TORO

Winery: Bodegas Vetus (D.O. Toro).
 Owner: Grupo Artevino.
 Manager: Lalo Antón.
 Winemakers: Vanessa Pérez.
 Viticulture: Javier Vicente.
 Year of establishment: 2003

Vintage: **2017**
 Vintage Rating: Excelent.

Vineyard: 20 hectares of vineyard in ownership in the state Vetus.
Year of plantation: About 1990.

Yield: 4.000 kg/ha.

Extension: 20 hectares.

Pruning: Goblet training.
 Vine density: 2.700 plants/Ha.
 Region: D.O. Toro-Zamora.
 Soil: Clain loam soils.
 Orography: Slope.
 Orientation: North-South.
 Altitude: Norte-Sur.
 Climate: 700 meters above sea level.
 Rainfall: 350-400 mm.
 Average temperature: 12°C.
 Solar exposure: 2.600-3.000 hours/year.
 Viticulture: Traditional.
 Soil cultivation techniques: Traditional with vegetal ground cover.
 Irrigation: No.
 Green harvest: No.

Harvest: Manual in 15 kg boxes. Separation in sorting table.
 Harvest date: First week in October.
 Desteeming and crushing: Desteeming and partial crushing.
 Alcoholic fermentation: Stainless steel tanks with double passage.
 Malolactic fermentation: Stainless steel tanks.

Aging: 9 months.
 Type of barrels: 50% American oak, 50% French.
 Age of barrels: 50% New, 50% second year.
 Clarification: No.
 Cold stabilization: No.
 Filtration: Yes.

Grape varieties: 100% Tinta de Toro.

Alcohol: 14,5%

Total acidity: 5,77 g/l.

PH: 3,64

Production: 127.995 bottles of 75 cl.

Storage temperature: 16°C.

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.

