

CELSUS 2018

BODEGAS VETUS D. O. TORO

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

Vintage: **2018**
 Vintage Rating: Excelent.

Vineyard: Very old plot called Camparrón planted in Morales de Toro before Filoxera.

Year of plantation: About 1920.

Yield: 1.780 kg./ha.

Extension: 1,30 hectares.

Pruning: Goblet training.

Vine density: 900 plants/Ha.

Region: D.O. Toro-Zamora.

Soil: Loamy-sandy soil.

Orography: Flat.

Orientation: North-South.

Altitude: 700 meters above sea level.

Climate: Continental with Atlantic influence.

Rainfall: 350-400 mm.

Average temperature: 12°C.

Solar exposure: 2.600 – 3.000 hours/year.

Viticulture: Traditional.

Soil cultivation techniques: Traditional.

Irrigation: No.

Green harvest: No.

Harvest: Manual in 15 kg boxes. Separation in shorting table.

Harvest date: Last week in September.

Desteeming and crushing: Desteeming and not crushing.

Alcoholic fermentation: Small stainless steel tank.

Malolactic fermentation: New French oak barrel.

Aging: 12 months.

Type of barrels: 100% French.

Age of barrels: New.

Clarification: No.

Cold stabilization: No.

Filtration: No.

Grape varieties: 100% Tinta de Toro.

Alcohol: 15%

Total acidity: 5,4 g/l.

PH: 3,67

Production: 1.130 bottles of 75 cl.

Storage temperature: 16°C.

Tasting notes: Deep, dark garnet red with dark legs. Strawberries, blackcurrants and cherries to prunes, chocolate and tobacco. In the mouth we find a well structured and perfectly balanced wine with an exquisite after taste, ripen tannins and a good acidity rate.

