

## FLOR DE VETUS 2013

### BODEGAS VETUS D. O. TORO

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

Vintage: **2013**  
 Vintage Rating: Very good.

**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%

**Total acidity:** 5,4 g/l.

**PH:** 3,69

**Volatile acidity:** 0,49 g/l.

Production: 92.105 bottles of 75 cl., and 240 magnum.

Storage temperature: 16°C.

**Tasting notes:** Deep, black cheery colour and a vibrant aroma of fresh fruit. In the mouth we find a well structured and perfectly balanced wine with an exquisite after taste.

