

FLOR DE VETUS VERDEJO 2014

BODEGAS VETUS D.O. RUEDA

Winery: Bodegas Vetus (D.O. Toro y D.O. Rueda).

Owner: Grupo Artevino.

Manager: Lalo Antón.

Winemakers: Lluís Laso.

Viticulture: Javier Vicente.

Year of establishment: 2003

Vintage: 2014

Vintage Rating:

Vineyard: Old bush vines which grow at a high altitude of 800 metres in sandy

soils

Year of plantation:

Yield:

Extension:

Pruning:

Vine density: Goblet training Region: D.O. Rueda-Segovia.

Soil: Very sandy soils.

Orography: Slape.

Orientation: North-South.

Altitude: 810-930 meters above sea level.

Climate: Continental. Rainfall: 400 mm.

Average temperature: 12°C.

Solar exposure: 2.700 hours/year.

Viticulture: Traditional.

Soil cultivation techniques: Traditional.

Irrigation: No. Green harvest: No.

Harvest: Manual.

Harvest date: Last week in august.

Desteeming and crushing: Desteeming and crushing.
Alcoholic fermentation: Stainless steel tanks.

Malolactic fermentation:

Aging: No.

Type of barrels:

Age of barrels:

Clarification: Yes.
Cold stabilization: Yes.

Filtration: No.

Grape varieties: 100% Verdejo.

Alcohol: 12.5% Total acidity: 5,5 g/l.

lity: 5,5 g/l PH: 3,35

Volatile acidity: 0,61

Production: 68.237 bottles of 75 cl.

Storage temperature: 8 °C.

Tasting notes: Bright yellow colour with green gleams. Intense and harmonious

aromas and a rich fruit expression. Tropical fruits and citric notes on

the palate, persistent aftertaste.

