



## Vetus, `Flor de Vetus` Verdejo DO Rueda 2015

### PRODUCER

The Vetus estate comprises 10 hectares of old Tinta de Toro (the local name for Tempranillo) vines, located in Villabuena del Puente in the region of Morales de Toro. It is a project which was started by the owners of Izadi in the Toro DO, with their first vintage in 2003. A recent addition to the range, is the Flor de Vetus Verdejo, a crisp, fresh style of Verdejo from Rueda DO where the Izadi family also own vineyards.

### VINEYARDS

The vineyards are located in the Segovia area of the Rueda DO which lies between Ribera del Duero to the east and Toro to the west. The old bush vines grow at an altitude of 800m in poor, sandy soils and produce very low yields of top quality Verdejo grapes which show brilliant freshness and excellent levels of natural acidity, rarely found in the grapes sourced from other nearby areas. The climate is continental with long winters, short springs and dry, hot summers.

### VINTAGE

Budbreak arrived early in the spring. During the flowering stage, a change in weather conditions brought rain and wind and produced significant coulure which meant a 30% reduction in production. The summer was very dry and warm, helping the remaining grapes to ripen fully. The vintage started quite early, in ideal conditions for harvesting high quality of the grapes.

### VINIFICATION

The grapes were handpicked into small 20 kilogram boxes in early September. Cold maceration, followed by fermentation at low temperatures in stainless steel, ensured the fresh varietal nature of the Verdejo grapes was retained in the final wine. After fermentation was complete, the wine stayed on its fine lees to gain extra complexity and structure.

### TASTING NOTES

Bright yellow in colour with hints of green. On the nose it is intense and harmonious with a rich citrus and peach fruit character. On the palate, tropical notes with ripe lemon touches lead onto a long, lively and refreshing finish.



### VINTAGE INFORMATION

<b>Vintage</b>	2015
<b>Region</b>	Toro, Castilla y León
<b>Grape Varieties</b>	100% Verdejo
<b>Winemaker</b>	Angel Ortega
<b>Closure</b>	Natural Cork
<b>ABV</b>	13%
<b>Residual Sugar</b>	2.7g/L
<b>Acidity</b>	5.66g/L
<b>Wine pH</b>	3.42
<b>Bottle Sizes</b>	75cl