

FLOR DE VETUS VERDEJO 2018

BODEGAS VETUS D. O. RUEDA

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:

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

Year of plantation: 1992

Yield: 6.000 kg/Ha.

Extension: 15

Pruning: Goblet training

Vine density: 2.200 plants/Ha.

Region: D.O. Rueda-Segovia.

Soil: Very sandy soils.

Orography: Slope.

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:

Grape varieties: **100% Verdejo.**

Alcohol: **12.5%**

Total acidity: **5,46 g/l.**

PH: **3,22**

Volatile acidity: **0,26**

Production: 210.106 bottles of 75 cl.

Storage temperature: 9 °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.

