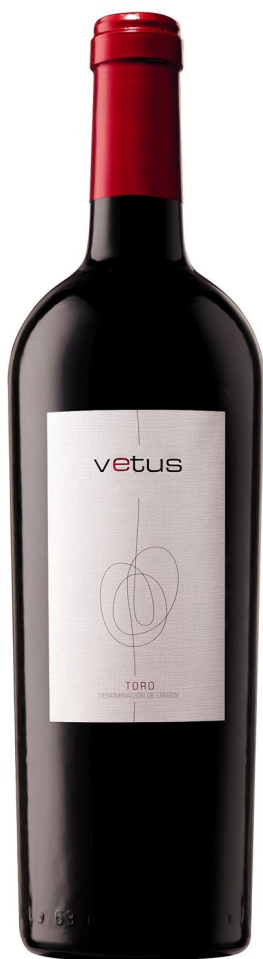


Vetus,
Toro 2016
Toro, Castilla y León, Spain



Grape Varieties	100% Tempranillo
Winemaker	Vanesa Pérez Martínez
Closure	Natural Cork
ABV	14.5%
Residual Sugar	1.16g/L
Acidity	6g/L
Wine pH	3.63
Notes	Vegetarian

PRODUCER

The Vetus Tinta de Toro and Verdejo are produced at two separate estates both within Castilla y León. The Tinta de Toro (the local name for Tempranillo) is produced from 20 hectares of old vines, located in Villabuena del Puente within Toro. It is a project which was started by Tempranillo experts Izadi in the Toro DO, with their first vintage in 2003. A recent addition to the range is the Flor de Vetus Verdejo, sourced from the Rueda DO which is renowned for its refreshing white wines.

VINEYARDS

The 20 hectares of 25 to 60-year-old south-facing vines are located on sandy and clay soils in Villabuena del Puente. They are planted with Tinta de Toro, thought to be Tempranillo which has adapted to the continental climate of this area. Long, hot and often very dry summers are followed by cold winters where temperatures may drop to -10°C, with rainfall varying from 30mm in the north to 400mm in the south. Frost is also a danger and vineyards located in the flattest area are liable to be hit by strong winds.

VINTAGE

The winter brought mild temperatures and rain, which provided a good level of water content to the soil. The weather leading up until harvest was warm and balanced which allowed the grapes to mature evenly.

VINIFICATION

The grapes were handpicked, destemmed and partially crushed before cool soaking for three days. Fermentation took place in temperature-controlled stainless steel tanks with frequent pumping over to extract tannins and colour. The wine then macerated for 3-4 days before undergoing malolactic fermentation in stainless-steel tanks. The wine was aged for 12 months in 100% new French oak barrels.

TASTING NOTES

This wine is deep cherry in colour with an expressive aroma of ripe fruit and a subtle touch of sweet spices. On the palate, it is a well structured and perfectly balanced with ripe tannins and good acidity.