



Grape Varieties	100% Tempranillo
Winemaker	Alvaro Trigueros Vicente
Closure	Natural Cork
ABV	14.5%
Residual Sugar	2.8g/L
Acidity	5.42g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

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 vineyard are located in the Villabuena del Puente municipality within the Toro DO. The climate here is continental with hot and often very dry summers and cold winters. The vineyards are on south-facing slopes with sandy and clay soils and sit at around 700 metres above sea level. At this altitude, there is a wide diurnal range and the grapes benefit from warm days tempered by cool nights and undergo a perfectly paced, slow ripening. The 30-year-old vines are dry farmed and yields are naturally low at around five tonnes per hectare on average. Harvesting is carried out by hand and the vineyards are farmed organically.

VINTAGE

2021 was a rather complex vintage with generally wet conditions. Autumn was warm and rainy, winter was marked by a big snowstorm and cold temperatures that allowed the natural elimination of insects on the vine. After the spring, which had standard temperatures and rainfall, summer was warm and dry.

VINIFICATION

Upon arrival at the winery, the grapes were rigorously sorted to ensure that only those in pristine condition made it into the wine. The grapes were then destemmed and partially crushed and transferred to temperature-controlled stainless-steel tanks for fermentation with regular punch downs. After this, the wine underwent malolactic fermentation in tank and was then racked into oak barrels where it was aged for nine months. The barrels were a combination of French and American oak, with 50% new oak used, and 50% second use.

TASTING NOTES

A deep ruby in colour with a violet hue. On the nose it boasts aromas of ripe red and black cherries, complemented by spicy nuances of liquorice, smoked meat and Mediterranean herbs. The palate marries power and elegance with an excellent concentration of berry fruit flavours and balance of flavour and acidity, all culminating in a lingering finish.