



IPO WINES

COUNTRY

Spain

REGION

Castilla Y León

APPELLATION

Toro

SOIL TYPE

argillo-calcareous

VARIETAL(S)

100% Tinta de Toro

FARMING

Organic

WINEMAKER

Vanessa Pérez



2018 Bodegas Vetus "Flor de Vetus"

IMPORTED BY IPO Wines

ABOUT THE PRODUCER

Vetus implies transgressing - overstepping marked boundaries and breaking new ground, but with respect, with admiration for the land from which its wines originate. Vetus breaks with clichés to seek out what is special in each variety, in each vine. The winery elaborates fresh, friendly wines, offering a new take on winemaking and on the native grape varieties.

Since 2003, Bodegas Vetus has been committed to preserving the authentic essence of Toro, while exploring and learning from new concepts and nuances. It was in that same year that the Antón family, at the helm of Artevino FW and aware of the appellation's potential, produced the first Vetus, made from carefully selected plots in the area. A wine conceived to maintain the purest essence of Toro, while exploring new nuances and concepts. The excellent results were the driving force behind the acquisition of a property in the heart of the appellation, and there the construction of a modern winery began, finally inaugurated in 2008. This passion for exploring new territories led them to Rueda, a vast land of contrasts and great wines. Here, in the highlands of Segovia, their Verdejo grows among historic vineyards with poor soils and an enduring winemaking heritage, in the oldest appellation of Castilla y León. Now enters their new project Alba de Vetus, a beautiful Albariño from Galicia-Rias Baixas from a selection of plots at O Rosal area planted around 2000. Today, through the convergence of their territories, they continue the commitment to innovation and tradition, always honoring the best of the appellations.

WINE NOTES

From the 20 hectares of vineyard of Vetus Estate is born Flor de Vetus, a fresh and gentle wine that showcases another form of the Tempranillo's character. Aged for 9 months in 50% French Oak, and 50% American oak barrels, 20% new oak and then 80% second year.

Bodegas Vetus was created in 2003 with the purchase of a 20 hectare property by the Anton family, proprietors of Finca Villacreces in Ribera del Duero and Izadi in Rioja Alavesa. The vineyard is planted with 100% Tinta de Toro (Tempranillo), in a poor soil which produces low yields of concentrated grapes. The hot and dry climate of Toro produces unmistakably big wines that many producers try to tame them with plenty of new oak. The harder path, and the one Vetus has taken, is to restrain the natural rusticity of the terroir and to promote balance and elegance in the finished wines. To achieve this they are careful to harvest grapes that are not over ripe, prevent excessive extraction during winemaking and employing a greater proportion of second and third-fill barrels for the aging of their wines.

Deep, black cheery color and a vibrant aroma of fresh fruit. In the mouth we find a well structured and perfectly balanced wine with an exquisite after taste.