

Ulterior Tinto Velasco 2019 Verum - 75 cl.

Ulterior is a project that saw the light in 2007. Planting was done in el Romeral, in the center of La Mancha (Tomelloso). At the base was Elias López-Montero, according to Decanter one of Spain's most promising oenologists. With great respect for his terroir and his history, Elias manages to make beautiful wines that underscore the authenticity of his region.



Vinification

The entire Ulterior project consists of organic vineyards. A study was even worked out in collaboration with the Instituto de la Vid to determine which native grape varieties would be best suited to cope with climate change. Tinto Velasco is the autochthonous name of this grape and has no DNA affinities with other better-known grape varieties. The Tinto Velasco had almost disappeared, perhaps due to the large amount of attention it requires. The advantage is that once one has done the work in the vineyard properly, one can make wines with a very fresh profile and fine tannins. Vinification is done in inox, followed by 12 months of aging, mainly in 300L and 5000L amphorae. 20% matures in 600L French oak barrels.

Storage potential

Drink as from: 2024 Best moment: 2024-2026

Until: 2028



Assembly Tinto Velasco (100%)

Region: Castilla la Mancha

Appellation: Vino de la Tierra de Castilla

Wine estate: Verum

To serve 16°C and may be decanted to open up

II. Trial analysis

A grape with a fairly high level of accidity and a refined tannic structure. Not the most obvious wine, but a true discovery for the enthusiast. Fragrant with fresh must still in contact with the skins. Balsamic notes and hints of Cocoa and chocolate.

Description domain

This family estate lies in the heart of La Mancha. In 2007, with the Ulterior-project, at Finca El Romeral, Elias (one of the 4 brothers and sister) decided to replant old local varieties to make authentic wines with a sense of terroir. These local grapes, are better adapted to the climate change.