

Flor de Vetus 2021 Vetus (Artevino) - 75 cl.

2009 was the first vintage for Flor de Vetus. This cuvée is made with the youngest vines of the estate. Vetus means forbidden in latin.



Vinification

8 months of ageing in 2-year-old French and American oak barrels.



Storage potential

Drink as from : 2024
Best moment : 2025-2027
Until : 2028



To serve

18°C in a large Burgundy-glass which will allow the wine to open up.



Trial analysis

Deep red colour. Expressive nose of sour cherries and sweet spices; a hint of reduction. The straightforward mouth is in line with the nose, with a touch of oak. The wine opens up when aired, its structure is enhanced by the fresh fruit. A delicious Toro, both powerful and elegant.

Description domain

Coming from Vitoria, the Anton family now owns its own estate in Rioja, but also the Finca Villacreces in Ribera del Duero and invested in the Vetus project in Toro and Rueda.



Wine style:

Continental, fruity and simple



Assembly

Tinta de Toro (100%)



Region:

Castilla y León



Appellation:

D.O. Toro



Wine estate:

Vetus (Artevino)