

Flor de Vetus Verdejo 2023 Vetus (Artevino) - 75 cl.



Vetus means forbidden in latin. The vines stand at an altitude of 810 to 930 meters above sea level, in the northernmost zone of Rueda (Segoría). Here the harvest takes place 3 weeks after the rest of the DO. When the bottle is put in the fridge, the butterfly on the label turns blue (when the temperature is less than 8°C). Total production is 35.800 bottles.



Vinification

Alcoholic and malolactic fermentation in stainless steel tanks.



Storage potential

Drink as from : 2024
Best moment : 2024-2025
Until : 2026



To serve

8-12°C.



Trial analysis

The light colour of a young wine. Very verdejo on the nose - citrus, grassy, chalky notes, also very exotic. On the palate, seductive notes of gooseberries, but also a sharp acidity, and a very mineral finish.

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, fresh and crisp



Assembly

Verdejo (100%)



Region:

Castilla y León



Appellation:

D.O. Rueda



Wine estate:

Vetus (Artevino)