



VETUS

Flor de Vetus Verdejo

Toro, the red-headed bastard stepchild of DOs, a bastion of Tempranillo in its guise as the local Tinta de Toro, has always stood in the shadow of Ribera del Duero and Rioja. Being remotely located near the border with Portugal, kept this region mired in the past and when modernization did come in the 1990s, the fad at the time was for big, oaky, powerful and obvious wines. Sadly this style did not do justice to the terroir – exchanging rusticity for the dried out tannins of too much time in too much new oak. The situation is beginning to change and a few insightful estates are just starting to explore a more elegant style of winemaking. While in its infancy, this movement has the potential to finally establish Toro as a region to watch.

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.

While both Verdejo and Malvasía are permitted in the DO Toro they are planted in such minuscule quantities that it makes more sense to look to the neighboring DO Rueda with its wealth of bush vines of Verdejo. Winemaker Vanessa Perez and viticulturist Javier Vicente are working with several small plots of Verdejo planted on sandy soils at an elevation of 800-900 meters above sea level to make Flor de Vetus Verdejo. As is tradition in the region, the vines are hand harvested at night when the temperatures are cold to prevent the natural tendency of Verdejo to become oxidized. Bright, crisp, and refreshing, it walks the line between mineral/citrus flavors and tropical fruit.

ORIGIN

Spain

APPELLATION

Rueda

SOIL

Sand

AGE OF VINES

50+

ELEVATION

800 meters

VARIETIES

Verdejo

FARMING

Certified organic (CECyL)

FERMENTATION

Hand harvested, destemmed, fermented in stainless steel

AGING

3 months in tank

ACCOLADES

90 – 2021 Flor de Vetus Verdejo – James Suckling

93 – 2019 Flor de Vetus Verdejo – Decanter

90 – 2019 Flor de Vetus Verdejo – James Suckling



ERIC SOLOMON
SELECTIONS