



*by  
Tito Luis*

# VÁSTAGO

VENDIMIA MANUAL

2019

VINO DE LA TIERRA DE CASTILLA Y LEÓN

PRODUCTO DE ESPAÑA







# V Á S T A G O

## Vineyards from 1940

More than 40 years all and around Spain, enjoying my work with hundreds of friends and sharing thousands of glasses of wine, have encouraged me to look back and analyse the path I have covered. Today I realize the excellent wines that I have enjoyed and that have been shaping my palate and that have encouraged me to try to define my ideal wine.

V á s t a g o is the son and is the first stem of a vine and represents my ideal wine blend of my grape, the Tempranillo converted into Tinta de Toro in the area, with small touches of Garnacha and Petit Verdot that resist elegance and smoothness to the hands of my friend Angel Luis, who understood what I wanted.

Old vineyards, eternal I would say and in whose walks I obtain the peace of a job well done.

Cheers and thanks for these 40 years.

*by*  
*Tito Luis*

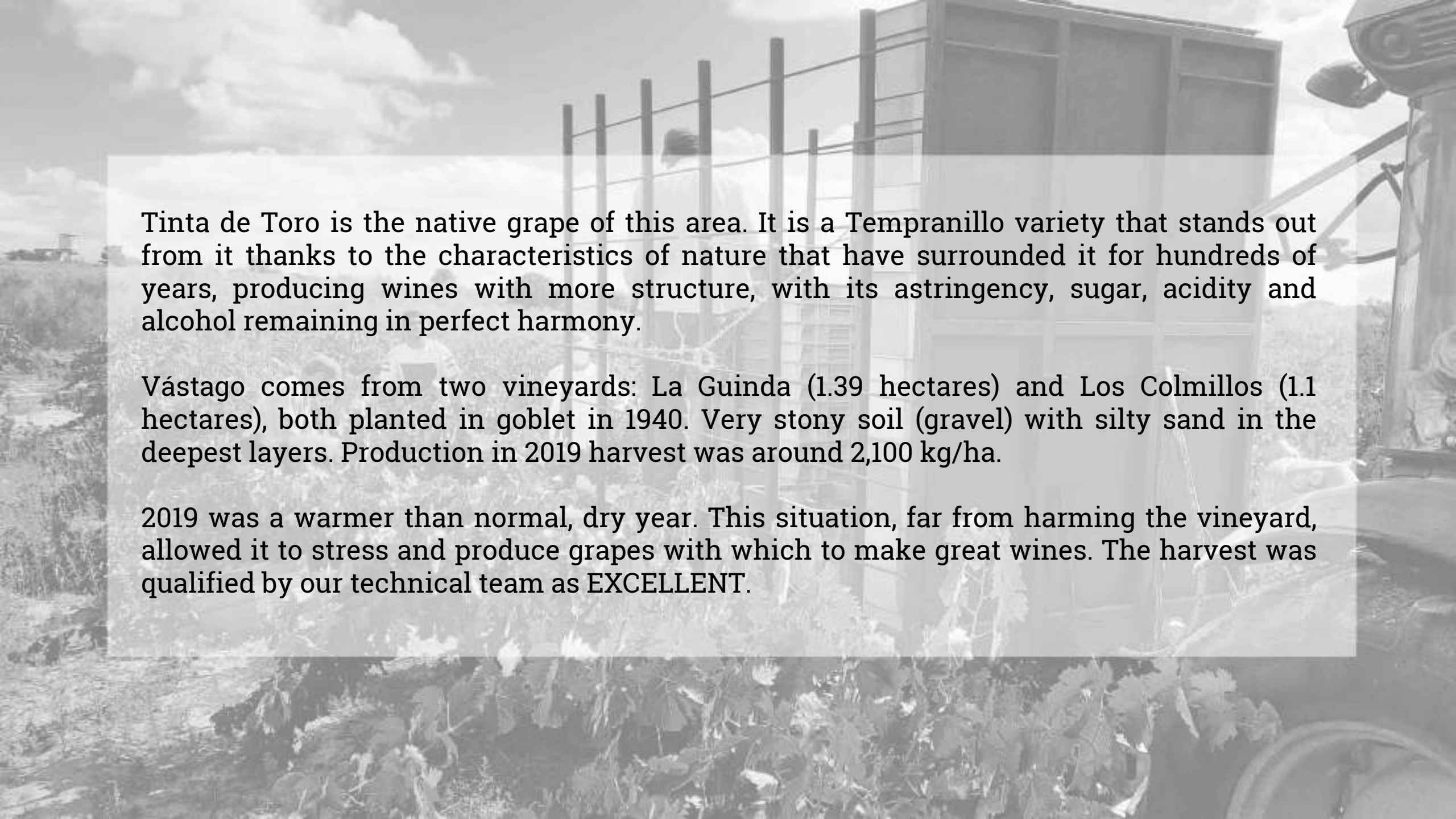


Morales de Toro, Zamora, Castilla y León, Spain



Tito Luis



A grayscale photograph of a vineyard. In the background, a person wearing a white shirt and a hat is working among the grapevines. In the foreground, the rear of a tractor is visible, partially obscuring the view. The sky is cloudy. A semi-transparent white box is overlaid on the image, containing text.

Tinta de Toro is the native grape of this area. It is a Tempranillo variety that stands out from it thanks to the characteristics of nature that have surrounded it for hundreds of years, producing wines with more structure, with its astringency, sugar, acidity and alcohol remaining in perfect harmony.

Vástago comes from two vineyards: La Guinda (1.39 hectares) and Los Colmillos (1.1 hectares), both planted in goblet in 1940. Very stony soil (gravel) with silty sand in the deepest layers. Production in 2019 harvest was around 2,100 kg/ha.

2019 was a warmer than normal, dry year. This situation, far from harming the vineyard, allowed it to stress and produce grapes with which to make great wines. The harvest was qualified by our technical team as EXCELLENT.

# Ficha técnica cosecha 2019:

MARCA DE CALIDAD: Vino de la Tierra de Castilla y León.

EDAD DEL VIÑEDO: desde 1940.

UBICACIÓN DEL VIÑEDO: Zamora, España. Altura aproximada de 700 metros.

TIPO DE VIÑA: vaso. Pagos La Guinda y Los Colmillos. Suelos franco – arenosos.

VARIETADES: Tinta de Toro (90%), Petit Verdot (6%), Garnacha (4%).

ENÓLOGO: Ángel Luis Margüello.

ELABORACIÓN: vendimia manual con mesa de selección. Fermentación alcohólica durante 15 días en depósitos de acero inoxidable abiertos a una temperatura controlada entre 18 y 25 grados para ser prensado y hacer la fermentación maloláctica con sus lías finas en barricas de roble.

CRianza: 18 meses en barricas de roble francés de 225 litros y afinado en fudre de 400 litros.

FECHA DE EMBOTELLADO: 8 de julio de 2021.

PRODUCCIÓN: 3.196 botellas numeradas.

NOTA DE CATA:

- Vista: atractivo color rojo picota, intenso, limpio y muy brillante, con destellos púrpuras en el ribete.

- Nariz: matices complejos; fruta fresca, balsámicos, minerales y toques de maderas muy integrados. Destaca por su franqueza y elegancia.

- Boca: sedoso y muy sabroso con un paso amplio y largo postgusto. Taninos elegantes y nobles que auguran una larga vida.

Temperatura óptima de servicio: entre 16 y 18 °C. Se recomienda su decantación.

MARIDAJE: recomendamos disfrutarlo con arroces elaborados, pescados grasos, cocina castellana (platos de cuchara, estofados, carnes blancas, carnes rojas, caza...).

# 2019 vintage tasting notes:

QUALITY ZONE: Vino de la Tierra de Castilla y León.

VINEYARD AGE: from 1940.

VINEYARD LOCATION: Zamora, Spain. Approximate height: 700 meters.

TIPO OF VINE: goblet. Vineyards La Guinda and Los Colmillos. Sandy loam soils.

VARIETIES: Tinta de Toro (90%), Petit Verdot (6%), Garnacha (4%).

WINEMAKER: Ángel Luis Margüello.

ELABORATION: hand harvest with a preselection of the grapes at the entrance of the winery. Alcoholic fermentation is done for 15 days in open stainless-steel tanks at a controlled temperature between 18 and 25 degrees; later the wine is pressed and transferred to do malolactic fermentation on its fine lees in oak barrels.

AGED IN BARREL: 18 months in 225 liters French barrels and refined in 400 liters "fudre".

BOTTLING DATE: July 8th, 2021.

PRODUCTION: 3,196 numbered bottles.

TASTING NOTES:

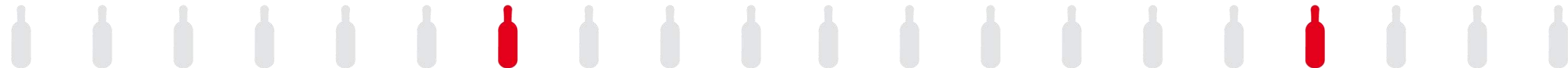
- Appearance: attractive cherry color with purple glints.

- Nose: complex aromas of fresh fruit, balsamic, minerals and wood.

- Palate: in the mouth it is silky and very tasty with a wide and long aftertaste. Elegant and noble tannins that predict a long life.

Decanting is advisable, before serving the wine. The optimal serving temperature is between 16 and 18° C.

PAIRINGS: we recommend enjoying it with elaborated rice dishes, fatty fish, Castilian cuisine (spoon dishes, stews, white meats, red meats, wild meats...).







Ángel Luis Margüello





## BODEGAS EL INICIO

C/ San Vicente, 22 – 47300 Peñafiel  
Valladolid – España

Phone: +34 947 515884

[www.bodegaselinicio.com](http://www.bodegaselinicio.com)

[info@bodegaselinicio.com](mailto:info@bodegaselinicio.com)

