VÁSTAGO

2021 HAND HARVEST

VINO DE LA TIERRA DE CASTILLA Y LEÓN







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MAIN INFORMATION

Vineyards from 1940. Vineyards La Guinda, Los Colmillos and El Triángulo; located in Morales de Toro, Zamora, Castilla y León.

Sandy loam soils. Approximate height: 700 meters.

Varieties: Tinta de Toro (78%), Touriga Nacional (8%), Petit Verdot (8%), Garnacha (6%).

Hand harvest with a preselection of the grapes at the entrance of the winery.

Malolactic fermentation in barrel.

Aged in oak: 17 months in 225 liters French barrels and refined in 2,500 liters "fudre".

Bottling date: March 13rd, 2023. Natural cork.

Production: 4,126 numbered bottles.

2021: a harvest notable for its higher production compared to previous years, maintaining a balance between the acidity and sugars of the grape and, therefore, its EXCELLENT quality, thanks to the rains this year.

TASTING NOTES

(October 7th, 2024)

Appearance: deep cherry red with medium-high intensity, clean, very bright, with purple highlights on the rim.

Nose: complex nuances (fresh fruit, balsamic, and mineral notes) with perfectly integrated French oak. Stands out for its intensity, honesty, and elegance.

Palate: represents a great wine: powerful, meaty, unctuous, with a long aftertaste, and silky, elegant, noble tannins that promise a long life. Similar characteristics to previous vintages.

Harmony with food: castilian cuisine, spoon dishes, stews, white, red and wild meats, fatty fishes and elaborated rice dishes.

OTHER INFORMATION

Awards: ADN Verema Guide 2024: 94 points; Decanter 2024: 92 points; WEIN + MARKT 2022: 92 points. ADN Verema Guide 2023: 92 points.

Allergens: contains sulphites.

Energy value: 87 Kcal / 100 ml

°Alc: 15.1%Vol Total Reducers Sugar: 2.9 g/l pH: 3.92

Total Acidity: 5.2 g/l SO2 T: 58 mg/l