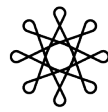


2020
Vintage



LAGAR D
LA SALUD
Bodega desde 1882



Dulas del Lagar de la Salud Red American Oak

The name Dulas pays tribute to its home, to its origins and to a different way of doing things. That is why “saluD” is read from another perspective, because we believe that there is no beginning or end, only learning and transformation.

Tasting notes:

Intense cherry color with ruby reflections.
Exuberant nose of red berries and notes of cherries, surrounded by a fresh and balsamic veil with hints of bay leaves and eucalyptus.
Silky, subtle, enveloping in the mouth. With an aftertaste that brings us back to the balsamic notes and a bite of intense chocolate.

Notes:

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Vineyard: Pago del Lagar de la Salud, Montilla

Plot size: 0.4 ha

Soil: calcareous clays

Variety: Cabernet Sauvignon

Cultural practices in the vineyard: *respect for biodiversity*

- Minimum tillage of plots
- Pruning in the Royat cordon style
- Numerous manual interventions: green pruning, raising the canopy, trimming, clearing
- Continual renewal of the trellis

Harvest date: August 18 – August 25

Production: 2250 bottles

Production process: *respect for the raw material*

- Harvested by hand in boxes of 15-20 kg with manual selection of bunches
- Destemming without crushing
- Pre-fermentation maceration of the whole grapes
- Ageing for 12 months in American oak barrels (100% new barrels)

Alcohol: 14.5 %	Total acidity, in tartaric acid: 7.20 g/l	Residual sugar: 1 g/l
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