

2020
Vintage



Dulas del Lagar de la Salud White Barrel Fermented

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:

At sight, slightly golden with greenish tones. On the nose it undergoes a constant evolution: we travel from the subtle French oak towards delicate citrus and tropical notes, complemented by spicy touches. Elegant, expressive and unctuous on the palate. It offers us a broad, persistent finish with notes reminiscent of pastries.

Notes:

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Vineyard:

Pago del Lagar de la Salud, Montilla

Plot size: 0.8 ha

Soil: calcareous and ferruginous clays

Appellation of origin: DO Montilla-Moriles

Variety: Pedro Ximénez

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 10, 11, 13 and 14

Production: 3560 bottles

Production process: *respect for the raw material*

- Harvested by hand in boxes of 15-20 kg with manual selection of bunches
- Gentle pressing
- Fermentation in French oak barrels of 500 l and 225 l
- Ageing on its lees with weekly bâtonnage during 12 months

Alcohol: 13.50 %	Total acidity, in tartaric acid: 5.10 g/l	Residual sugar: 1 g/l
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