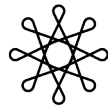


2021
Vintage



LAGAR DE LA SALUD
Bodega desde 1882



Dulas del Lagar de la Salud White Sur Lies

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:

2021 has been a vintage influenced by drought and the heat at the time of harvest. This, together with our philosophy of work in the vines, has given us a Dulas Sur Lies 2021 that is concentrated and full of personality, but without losing its essence.

Pale at sight with greenish hues. On the nose, notes of citrus, white flowers, pears and freshly cut apples. In the mouth, fresh and rich with a pronounced minerality on the finish.

Notes:

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Vineyard: Pago del Lagar de la Salud, Montilla

Plot size: 0.2 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 13

Production: 915 bottles

Production process: *respect for the raw material*

- Harvested by hand in boxes of 15-20 kg with selection of bunches in the field and in the winery
- Gentle pressing
- Cold decanting by gravity
- Ageing on its lees in a stainless steel tank for 8 months

Alcohol: 14.5 %	Total acidity, in tartaric acid: 6.5 g/l	Residual sugar: 0.80 g/l
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