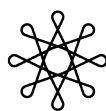


**Vintage**  
**2021**



**LAGAR DE**  
**LA SALUD**  
Bodega desde 1882



**Dulas del Lagar de la Salud Red French 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 3 – August 7

**Production:** 2234 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 of 225 l

<b>Alcohol:</b> 13,5 %	<b>Total acidity in tartaric acid</b> 7,35 g/l	<b>Residual sugar:</b> 1 g/l
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