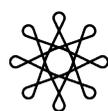


**Vintage**  
**2021**



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



**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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**Vinyard:**

Pago del Lagar de la Salud, Montilla

**Plot :** 1,2 ha

**Soil:** calcareous and ferruginous clays

**Apellation 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 9 to 15

**Production:** 4701bottles

**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

<b>Alcohol:</b> 14.20%	<b>Total acidity, in tartaric acid:</b> 6,10 g/l	<b>Residual sugar:</b> 1 g/l
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