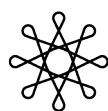


**Añada  
2022**



**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:**

2022 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 2022 that is concentrated but still subtle and full of freshness.  
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.

**Vinyar:** 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 Royect cordon style
- Numerous manual interventions: green pruning, raising the canopy, trimming, clearing
- Continual renewal of the trellis

**Harvest day:** August 18

**Production:** 1591 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
- Aging on its lees in a stainless steel tank for 8 months

<b>Alcohol:</b> 13,5%	<b>Total acidity in tartaric acid</b> 5,47 g/l	<b>Residual sugar:</b> 1,14 g/l
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