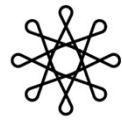


Vintage
2022



LAGAR D
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 22 – August 24

Production: 1947 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

Alcohol: 14 %	Total acidity in tartaric acid 6,15 g/l	Residual sugar: <1 g/l
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