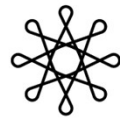


Vintage  
2022



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. Pleasant and perfumed nose of red berries wrapped with fresh notes of aromatic herbs and mineral touches.

A seductive palate, with an enveloping body and a velvety mid palate, accompanied by a long finish.

**Notes:**

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**Vineyard:** Pago del Lagar de la Salud, Montilla

**Plot size:** 1,5 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:** 4626 bottles (75cl)

**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 French oak barrels of 300 l and 225 l

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