

**Vintage
2024**



**LAGAR D
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:

2024 has been a vintage less influenced by drought than 2023. This, together with our philosophy of work in the vines, has given us a Dulas Sur Lies 2024 fresher and more fluid.

Pale at sight with greenish hues. On the nose, notes of pears, white flowers and freshly cut apples, with a mineral touch. 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: July 27

Production: 1210 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

Alcohol: 12,90%	Total acidity in tartaric acid 5,47 g/l	Residual sugar: 1,32 g/l
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