

Vintage  
2022



LAGAR  $\text{\textcircled{D}}$   
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 tones greenish. On the nose, subtle citrus notes combine with notes of white flowers, complemented with a touch of spicy and minerals. Elegant and expressive in the mouth, offers a broad, persistent and saline memories.

**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 18

Production: 4836 bottles

**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> 12,86%	<b>Total acidity, in tartaric acid:</b> 5,69 g/l	<b>Residual sugar:</b> 0,63 g/l
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