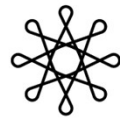


**Vintage  
2023**



**LAGAR D  
LA SALUD**  
Bodega desde 1882



### Dulas del Lagar de la Salud

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:

Blush salmon at sight.

Subtle nose of white flowers and stone fruit, surrounded by certain spicy notes.

In the mouth balanced, enveloping and with a mineral and persistent aftertaste.

### Notas:

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

**Plot size:** 0,1 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 5

**Production:** 3267 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
- Very short maceration and soft press
- Controlled fermentation in stainless steel tanks
- Ageing on its lees for 3 months

<b>Alcohol:</b> 14 %	<b>Total acidity, in tartaric acid</b> 7,05 g/l	<b>Residual sugar:</b> 3,97 g/l
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