



LA DOLORES

Val de Sancho-Torrijo de la Cañada- Calatayud

Formation: Superior Cretaceous	Altitude: 938m
Composition: Chalky loams and dolomites	Cultivable Land and Planting Year: 0,37 Ha / 1980
Orientation: Southwest	Grape Varieties: Moristel 100%

Viticulture

Organical viticulture, manual harvest in boxes of 15Kg on October 3th, 2019.

Vinification

Spontaneous fermentation at a controlled (20-24C) in stainless steel vats, punching down performed by hand daily, short fermentation and gently pressing.
Fermentation and ageing into 500l chesnut barrels
Date Bottling is Juny 11th, 2020.
Wine without additives.

Tasting Note

Black wine with intense red cherry tree colour with blueish tints and medium layer, clear and bright. On nose, it is fresh, balsamic and floral, with clear notes of red fruits, pure chocolate and species. Voluminous in the first taste, it leaves behind a silky feel that finishes with a fresh sensation. Its structure makes sure a good development during the next eight years. It is recommended to be served at a 14-15°C temperature. Pairing with cold meat, flatbreads, tuna, rice, grilled red meat and grilled small game. It is a very good option to accompany your meal from the beginning to the end.

Bottling

One thousand two hundred and six numbered bottles, handmade sealed and presented in boxes of six Bordeaux 75cl bottles.

Thirty numbered bottles, handmade sealed and presented in boxes of three Bordeaux 150cl bottles.

Analysis

Alcohol: 13,73 % vol.	ATT: 5,72 g/l
pH: 3,55	Sugar: 0,0 g/l
Total and free SO2: 25mg/l; 9mg/l	Malic acid and AVA: 0,0g/l i 0,50g/l