



la hija de  
la dolores

### Val de Sancho-Torrijo de la Cañada- Calatayud

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

### Viticulture

Organic viticulture, manual harvest in boxes of 15Kg on October 6<sup>th</sup>, 2020.

### Winemaking

Spontaneous fermentation at a controlled (20-24C) in stainless steel vats, bleeding on the third day of the maceration and alcoholic and malolactic fermentation in 225l French oak barrels and 500l Chestnut barrels to finish.

Six month holding in 225l French oak barrels and 500l Chestnut barrels, and aging and maturation until bottling date.

Date Bottling is Mi 6<sup>th</sup>, 2021.

Wine without additives.

### Bottling

1839 numbered bottles, handmade sealed and presented in boxes of six Burgundy 75cl bottles.

### Analysis

<b>Alcohol:</b> 11,69 % vol.	<b>ATT:</b> 4,95 g/l
<b>pH:</b> 3,51	<b>Sugar:</b> 0,00 g/l
<b>Total and free SO<sub>2</sub>:</b> 25mg/l; 8mg/l	<b>Malic acid and AVA:</b> 0,0g/l; 0,12g/l

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