



la hija de
la dolores

Val de Sancho-Torrijo de la Cañada- Calatayud

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

Viticulture

Organic viticulture, manual harvest in boxes of 15Kg on October 6th, 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 6th, 2021.

Wine without additives.

Bottling

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

Analysis

Alcohol: 11,69 % vol.	ATT: 4,95 g/l
pH: 3,51	Sugar: 0,00 g/l
Total and free SO₂: 25mg/l; 8mg/l	Malic acid and AVA: 0,0g/l; 0,12g/l

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