

Wine sheet

# Dalmau

2019

## Grape variety

86% Tempranillo, 10% Cabernet Sauvignon, 4% Graciano

#### Alcohol content

14.5% ABV

#### Bottling date

December 14th, 2021



#### Own single vineyard

A selection of the best grapes available from our 9-hectare (22 acres) single vineyard called Canajas, located at 465 m altitude and planted in 1950. Its soil is mainly iron-clay with a stony topsoil, which favours optimal ripening. After veraison, crop-thinning is carried out to limit production up to 1 kg per vine, selecting bunches with small, concentrated berries.

#### Manual harvest

Graciano was harvested on September 28th, cabernet sauvignon on September 29th and tempranillo on September 30th.

## Winemaking

Once received at the winery, grapes are first de-stemmed and carefully selected. Then, each grape variety ferments separately for around 10 days in 13,900 - litre Allier French oak vats at controlled temperature. During this period, regular pumping over and delestage are carried out to ensure a perfect extraction of polyphenolic compounds.

# Ageing process

20 months in Allier French new oak barrels and 6 months in concrete vats before bottling.

#### Number of bottles

15.526 (75 cl.), 920 (1.5 l.), 160 (3 l.), 75 (6 l).

#### **Pairing**

Blue duck breast with boletus and fine black truffle mousse, blackberries and red wine sorbet. Fluid 85 dark chocolate cake, crunchy pistachio and raspberry praline. Truffled cheese cream on a blueberry coulis.

## Tasting note

Intensely scented nose with hints of blueberrie, red plum, thyme, cedar and black pepper. Splendid palate, wide, welldefined with a long juicy finish. Seductive match of strength and finesse.

"The clearest expression of Canajas single-vineyard nature" María Vargas, Technical Director.

# Scores

points Gourmets

points Suckling 95 points Robert Parker

points Proensa 96 points

Guía Peñín

points Wine Spectator

points

95 points Tim Atkin Guía ABC