

# menguante

VIDADILLO

<b>Apellation</b>	D.O.P. Cariñena
<b>Vintage</b>	2022
<b>Town of production</b>	Almonacid de la Sierra
<b>Own vineyards</b>	Yes, 100% own vineyards
<b>Grape varieties</b>	100% Vidadillo
<b>Alcohol</b>	14,5 % VOL
<b>Type</b>	Dry
<b>Age of wines</b>	From 47 to 107 years old
<b>Altitude</b>	550-600 m.a.s.l.
<b>Vineyards inclination</b>	Until 15°
<b>Soil</b>	Small calcareous stones called 'Canalejo'
<b>Harvest</b>	By hand, plots and grapes
<b>Viticulture/Cultivation</b>	In the traditional way using only natural fertilizers our vineyards are certified as ecological
<b>Alcoholic fermentation</b>	Stainless Steel for 10 days Vinification temperature 25°
<b>Malolactic fermentation</b>	Stainless Steel for 30-60 days Vinification temperature 18°
<b>Ageing</b>	10 months in French oak



VIÑEDOS Y BODEGAS PABLO