



RAÚL MORENO

## La Femme d'Argent 2022

### Vineyards

Pago Carrascal (Jerez de la Frontera)

Pago Miraflores (Sanlúcar de Barrameda)

### Vinification

The Palomino was hand at the end of August 2022. The must was whole bunch basket pressed, and it was racked as cloudy juice directly to 500 liters Manzanilla washed sherry butts. The must developed Flor before the wild yeast started the fermentation, which lasted 4 weeks. The wine aged under Flor for ten months.

The Syrah was hand harvested the third week of August 2022. It had developed as very loose bunches with tiny berries. Whole clusters were foot stomped and the must was kept with the skins for three weeks and the extraction method was very gentle. The must was basket pressed, and it was racked to 'Taransaud' barrels where a mild ullaged was allowed for the wine to develop Flor. The wine was aged under Flor for ten months.

After this time, bot wines were assembled in a stainless-steel tank, where they remain for a further three months before bottling.

### Techinal Specifications

Varieties Palomino (60%) and Syrah (40%)

Alcohol 12%

pH: 3.35

Acidity<sub>tot</sub>

SO<sub>2</sub><sub>tot</sub> 50 ppm

Res. Sugar Dry (<1g/L)

