

RAÚL MORENO 

## Destellos 2023

### Vineyards

Pago Balbaina  
Pago Miraflores

### Vinification

Co-fermentation of manual harvested Arinto (15%) and Palomino 'Clone 84' (fat grape from Sanlúcar, today less than a 5% Palomino in the Jerez area). Lightly stomped and kept on skins for 12 hours prior whole bunched pressing in a basket press. Settling of solids out of the must for 12 hours in 'bocoyes' (large-format Sherry casks) of chestnut that previously contain Manzanilla or Amontillado Sherry. Cask sizes are 34 arrobas (700 litres). Reductive aging of the wine where the barrel are filled religiously once a week. Bâtonnage is not applied, and a reductive aging of the lees is sought. The wine is only racked once just before bottling. Seeking therefore to keep carbon dioxide in solution and avoid sulphur during elevage. No corrections and no filtering.

### Technical Specifications

Varieties	Palomino (85%) and Arinto (15%)
Alcohol	11.5%
pH:	3.3
Acidity <sub>tot</sub>	
SO <sub>2</sub> <sub>tot</sub>	50 ppm
Res. Sugar	Dry (<1g/L)

