



RAÚL MORENO

La Retahila 2022

Vineyards

Pago Alcantara
Trebujena

Vinification

Hand harvested Perruno from a very old vineyard in the delta of the Guadalquivir River. Whole cluster are processed in 1000 liter mastelone opened vats. The clusters are foot stomped and left to ferment with skins and stems for one week. The extraction method is very gentle. The skins are plunged by hand very softly for five minutes in the morning and for five minutes at night. After one week of maceration, the must is basket pressed. The juice from this press is very clear and is racked directly to 1000 liters amontillado tonel. The tonel is filled to 800 liters only, allowing the wine to develop flor post-fermentation. The wine is aged under flor for one year. 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	Perruno (95%) and Palomino (5%)
Alcohol	11.5%
pH:	3.35
Acidity _{tot}	
SO ₂ _{tot}	50 ppm
Res. Sugar	Dry (<1g/L)

