



Wine sheet

Dalmau

2017

Grape variety

80% Tempranillo, 10% Cabernet Sauvignon, 10% Graciano.

Alcohol content

14,5% Vol.

Bottling date

February 12, 2021.



Own single-vineyard

A selection of the best fruit available from our old 9-hectare (22-acres) single vineyard called Canajas plot, planted in 1950, located at 465 metres above sea level. Its soil is mainly iron-clay, with a stony topsoil, which favours optimal ripening. After veraison, crop-thinning is carried out, selecting bunches with small berries in order to limit production up to 1 kilogram per vine.

Manual harvest

Manually selected harvest done in small crates so that grapes reach the winery as soon as possible and in perfect conditions. The graciano was hand-picked on September 17, the tempranillo on September 15 and cabernet sauvignon on September 24.

Winemaking

Once received at the winery, grapes are first de-stemmed and carefully selected. Then, each grape variety ferments separately for around 10 or 15 days in Allier oak vats. During this period, regular pumping over and delestage (rack-and-return) are carried out to ensure a perfect extraction of polyphenolic compounds.

Ageing process

23 months in 225-litre new French Allier oak barrels.

Number of bottles

19.758 (75cl), 635 (1.5l), 120 (3l), 50 (6l)

Pairing

Marinated venison, with juniper-scented chocolate sauce and berries; beef sirloin steak tartar.

Tasting note

The nose is defined by deep ripe black fruit with hints of black spices, balsamic and mineral aromas. Full-bodied, juicy tannins and endless spicy finish. Powerful, round and solid.

“A Dalmau with strong character, more concentrated and expressive compared to its predecessors” Maria Vargas - Technical Manager.

Scores

99
points

Gourmets

96
points

Tim Atkin

99
points

Proensa

95
points

Wine Enthusiast

97
points

Suckling

96
points

Peñín

93/94
points

Robert Parker