



Dominio de Calogía by José Manuel Pérez Ovejas *Cuvée S 2022*

Sourced from Tempranillo vineyards cultivated with meticulous care and crafted with a personal signature, this wine expresses the authenticity and greatness of our terroir. Its aging for at least 23 months in French oak barrels has been guided with precision and respect, resulting in a wine of extraordinary depth, elegance, and enduring character.

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| Type of wine | Auteur wine |
| Vintage | 2022 |
| Grape Variety | 100% Tinto Fino (Tempranillo) |
| Harvest | Double manual selection |
| Aging | 23 months in French 'Allier' oak barrels |
| Edition | Numbered |
| Production | 3.082 bottles (75 cl) 363 Magnum bottles |
| Alcohol Content | 14,5% vol. |
| Total Acidity | 5,47 g/l |
| Volatile Acidity | 0,51 g/l |
| pH | 3,65 |
| Reducing Sugars | 1,8 g/l |
| Total dry Extract | 35,6 g/l |

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

www.calogia.com

AUTENTICIDAD Y PUREZA