



## *Dominio de Calogía by José Manuel Pérez Ovejas* *2023*

Exclusively crafted from grapes grown in our vineyards located in the Calogía area, this Tempranillo has been aged for at least 13 months in French oak. A deep and elegant wine, the result of a meticulous interpretation that reveals the nobility of the variety and the unique personality of our terroir. It is a singular concept where technique and intuition converge to achieve the depth, subtlety, and harmony already on display.

<b>Type of wine</b>	Auteur Wine
<b>Vintage</b>	2023
<b>Grape Variety</b>	100% Tinto Fino (Tempranillo)
<b>Harvest</b>	Double manual selection
<b>Aging</b>	13 months in French 'Allier' oak barrels
<b>Edition</b>	Number production
<b>Production</b>	14,843 bottles (75 cl) 633 Magnum bottles
<b>Alcohol Content</b>	14,5% vol
<b>Total Acidity</b>	5,82 g/l
<b>Volatile Acidity</b>	0,46 g/l
<b>pH</b>	3,52
<b>Reducing Sugars</b>	1,8 g/l
<b>Total dry Extract</b>	34,6 g/l

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

[www.calogia.com](http://www.calogia.com)

AUTENTICIDAD Y PUREZA