LA DAMA RESERVA 2021 RED WINE

Camino de los Coves, Ptda. Matola, Pol. 3, nº 18, 03296 Elche (Alicante) - Tfn: 655 85 68 98
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Type of wine: Tinto Reserva

Number of bottles: Limited number of bottles. In the 2021 vintage were made 1930 bottles of 0.75L

Variety of the grape: 60% Monastrell and 40% Cabernet Sauvignon

Alcohol: 15,0º

Capacity: 75cl.

Elaboration process: Vineyard: Limestone and chalky soils. 13 kilometres from the seacoast and 90 meters above the sea level. Selection of the best parts of the vineyards.

Elaboration: Our Monastrell and Cabernet Sauvignon grapes are handpicked in boxes of 12kg at the first hours of the morning when we have the lowest temperatures of the day. They are harvested in different days, normally the Cabernet Sauvignon at the first weeks of September and the Monastrell at the ending of September, achieving the right point of maturation we look for in each grape variety. We add a specific selected yeast to each grape variety because each variety ferments in different fermentation tanks. We start the fermentation at 18ºC, doing pump overs every 2 hours 5-7 times a day to extract all the flavours, aromas and colour from the skins. After 5 to 7 days, we bring all the skin into a vertical press. After pressing the skins only a part of the must that comes from the press goes back into the fermentation tanks after making different blends. 12 to 16 days after the grapes were harvested the fermentation process ends. The cleaning process is done by the time and the gravity for 6 months inside of the tank. After the cleaning process the wine goes into a special selection of French Oak barrels coming from different tonelleries. After 18 months each barrel is tasted and the final blend between these different barrels is made. Due to this special selection the number of bottles can be different in each vintage, and even some vintages can be skipped. Bottled after a microfiltration and kept in our wine cellar below 18ºC, less than 60% of humidity and darkness.

Historical of vintages:

La Dama Reserva 2018, 2350 bottles. Sold out

La Dama Reserva 2021, 1930 bottles. On sale since 1st of May 2025.

La Dama Reserva 2022, 3000 bottles. No information available yet.

Recommended serving temperature: 16ºC

Wine-pairing: Perfect with meat, roast or rice.

Awards:
93 points Peñin on the vintage 2018

Silver medal at Decanter Awards 2024



Bodegas Faelo
viticultura seleccionada
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