

EL LAGAR DE ISILLA ALBILLO MAYOR

**** The wine is certified under the Ribera del Duero Designation of Origin ****

This wine is produced from very old vines (60-100 years old) grown at high altitudes in specific vineyards with diverse soil types including sand, gravel, clay, and limestone. The grapes are cultivated using traditional, organic methods without synthetic chemicals.

Technical Information:

- **Harvest:** Hand-harvested grapes are cooled before being sorted and destemmed.
 - **Maceration:** The grapes are cold-soaked with their skins for 24 hours to extract color and flavor.
 - **Fermentation:** The juice ferments in a variety of vessels including new French oak barrels, clay jars, glass carboys, and concrete tanks.
 - **Aging:** The wine ages in these vessels for approximately 9 months, undergoing regular stirring (bâttonage) to enhance complexity and texture.
 - **Blending:** The final wine is a blend of the wine from each vessel.
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- **Variety:** 100% Albillo Mayor
 - **Alcohol:** 13%

Tasting Notes:

- **Visual:** Straw yellow, with greenish reflections, clean and bright.
- **Olfactory:** Complex, serious and fresh. Good aromatic intensity with a predominance of ripe white stone fruit (apricot, quince), with hints of citrus (grapefruit), white flowers, bitter almonds and fine spicy touches (vanilla) with a soft toasted background from the oak where it ages.
- **Taste:** Fresh and fruity. The palate is broad and enveloping. It offers structure, with a touch of oiliness halfway through, due to the work with the lees in the different containers. It is a wine with elegant acidity. In the aftertaste, ripe white fruit, citrus and a light wood background appear again, but the fruit always predominates, resulting in a long and persistent finish.

***Awards:** International Wine Awards 2019 (Gold Medal 90-94 points)

Food to pair with: It is a wine that pairs very well with seafood, fatty fish (salmon), rice and white meats mainly.