

EL LAGAR DE ISILLA – COLECCIÓN ESPECIAL RESERVA DE LA FAMILIA

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

“Limited Release, Multi-Vintage Blend. This wine is a **cuvée** or **assemblage** of wines from different years. Each bottle is individually numbered, making it a unique and exclusive item. We wanted to showcase the family's philosophy by combining **avant-garde winemaking** techniques with the **traditional aging** in our 15th-century underground cellar in Aranda de Duero.”

Technical Information:

- **Vineyards:** Vines over 70 years old located in the region of Guma. The **soil is** 100% sandy.
- **Yield:** Low, around 2,000 kg/ha, harvested in 15 kg boxes. After cooling the harvest for one night at 8°C, a double selection of the bunch is carried out.
- **Maceration:** Cold maceration for 5-7 days at 8 °C.
- **Alcoholic Fermentation:** For 7-9 days at 24 °C.
- **Malolactic Fermentation:** In French oak barrels.
- **Barrel Aging:** Minimum of 18 months in 500L and 600L French oak barrels.
- **Variety:** (85%) Tinta del País (Tempranillo), (13%) Cabernet Sauvignon, (2%) Albillo Mayor
- **Alcohol:** 15%

Tasting Notes:

- **Visual:** Cherry red in color, with a slightly orange rim, denoting the age and age of the wine. Medium-high layer, clean and bright.
- **Olfactory:** High intensity on the nose, predominantly black and fresh fruit, scrubland, very spicy, toasted, vanilla. Very complex.
- **Taste:** Very elegant wine, reminiscent of those complex aromas that we have noticed in the nose. It is broad and fresh. Silky and powerful. After taste with hints of chocolate with mint, black and ripe fruit, long and very deep.

*Awards: 93 points Peñín guide 2020; International Wine Awards 2017 (Great Gold Medal 95-100 points), Catavinum World Wine & Spirits Competition 2019 (Great Gold Medal)