

EL LAGAR DE ISILLA – CRIANZA

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

Technical Information:

- **Vineyards:** From vineyards located at 800-950 meters above sea level, with an age between 25 and 70 years, which represents the variability of our soils near the municipality of La Vid. Collected in 15-kilo boxes; After cooling the harvest for one night at 8°C, a double selection of the bunch is made.
- **Alcoholic Fermentation:** For 7 days at 25°C with native yeasts.
- **Malolactic Fermentation:** In stainless steel tanks.
- **Aging in barrels:** 12 months in 225L and 300L French oak barrels.

- **Variety:** (90%) Tempranillo (Tinta del País), (5 %) Cabernet Sauvignon, (3%) Albillo Mayor, (2%) Merlot
- **Alcohol:** 14.5%

Tasting Notes:

- **Visual:** Medium-high layer, with an intense ruby red color. Clean and bright.
- **Olfactory:** High aromatic intensity with defined nuances of red fruit, spices, balsamic and undergrowth (rosemary, thyme, etc.).
- **Taste:** It's a very defined and balanced wine. Reminiscent of ripe red fruit, it possesses a structured palate that gives it a unique character. Long and persistent.

***Awards:** International Wine Awards 2019 (Silver Medal 85-89 points); Peñín guide 89 points; International Wine Awards 2017 (Gold Medal 90-94 points).

Food to pair with: Ideal for pairing with grilled meats and red meats