

EL LAGAR DE ISILLA – GESTACIÓN

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

Technical Information:

- **Vineyards:** From selected 25-year-old vines and old vineyards over 60 years old.
- **Maceration:** Cold at 8º C for 7 days
- **Alcoholic Fermentation:** For 10 days at 22ºC
- **Malolactic Fermentation:** In stainless steel tanks
- **Aging in barrels:** It has been in 300, 400 and 500 L French oak barrels for 7 months, and then moved to French oak vats for 9 months.
- **Variety:** (97%) Tempranillo, (3%) Albillo Mayor
- **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:** Catavinum World Wine & Spirits Competition 2019 (Gold); International Wine Awards – Gold (90-94 points); Peñín guide 91 points; Ultimate Wine Challenge 2017 93 points (Excellent Highly Recommended).