

EL LAGAR DE ISILLA JOVEN

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

Technical Information:

- **Vineyards:** Settled on soils of clay, sand and gravel
- **Maceration:** Cold for 4 days at 8 °C.
- **Alcoholic Fermentation:** For 7 days at 24 °C.
- **Malolactic Fermentation:** In stainless steel tanks.

- **Variety:** (95%) Tempranillo (5%) Albillo Mayor
- **Alcohol:** 14.5%

Tasting Notes:

- **Visual:** Medium-bodied, clean and bright. It has a cherry red colour, with violet hues on the rim (ribete) that denote its youth.
- **Olfactory:** It shows a high aromatic intensity, predominantly red and black fruits such as blackberries
- **Taste:** The entry into the mouth is smooth, making it an easy-to-drink wine. Very persistent finish.

***Awards:** International Wine Awards 2019 – Bronze (80-84 points), Peñín guide 86 points.

Food to pair with: Recommended wine for tapas and to accompany white meats.