

EL LAGAR DE ISILLA – MATANZA DE SORIA

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

Technical Information:

- **Vineyards:** Originating from a group of old vines located in the town of Matanza de Soria at an approximate altitude of 935 meters. The **soil is** shallow, iron-rich clay soils with a calcareous subsoil mixed with fine sands.
- **Yield:** Low, 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 until the start of alcoholic fermentation.
- **Alcoholic Fermentation:** In open containers, for 7-9 days at 24 °C.
- **Malolactic Fermentation:** In French oak barrels.
- **Barrel Aging:** 17 months in 300L, 400L, and 500L French oak barrels.
- **Variety:** It is made with all the grapes that the vineyard produces, almost entirely Tinta del País (Tempranillo) and with 5% of white varieties, mainly Albillo Mayor.
- **Alcohol:** 14.5%

Tasting Notes:

- **Visual:** Medium-high layer, purple red in color. Clean and bright.
- **Olfactory:** Characterized by aromas of red fruit (strawberry, cherry, etc.). When shaken, floral and spicy aromas (red pepper) appear. It is a complex wine with hints of chalk dust typical of the calcareous subsoil of these Matanza de Soria vineyards.
- **Taste:** On the palate, it presents firm tannins and a vibrant acidity that reveals the wine's more mineral side. Fresh on the palate, with lots of red fruit and a tactile sensation of softness, which give it great structure, breadth and depth, typical of wines from vineyards at 950 meters.