

EL LAGAR DE ISILLA – PARAJE PEÑALOBOS

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

Technical Information:

- **Vineyards:** It comes from a high place where there was a Lobos pass located at 900 m above sea level. Old vineyards over 100 years old and with low yields of 800-1,000 kg/ha. Very poor soils, with sand mixed with clay on the surface and a calcareous subsoil. They are located in an exposed and very ventilated area that allows for very natural viticulture.
- **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:** Up to 18 months in French oak barrels. Barrels of 300L, 400L, and 500L, with medium toasting.
- **Variety:** It is made with all the grapes that the vineyard brings, almost entirely Tinta del País (Tempranillo) and with 5% of white varieties, mainly Albillo Mayor.
- **Alcohol:** 14.5%

Tasting Notes:

- **Visual:** Very intense cherry red wine with a bluish rim, very deep layer, clean and bright.
- **Olfactory:** The aromatic intensity is high with aromas of ripe black fruit, licorice, pipe tobacco, truffle, balsamic and hints of undergrowth (rosemary, juniper) typical of the environment and barrel aging.
- **Taste:** Tasty on the palate, with a very noble sensation of freshness. The entry into the mouth is enveloping, intense and powerful. A very long, complex and serious wine.

***Awards:** Decanter – Outstanding (95 points)