

EL LAGAR DE ISILLA – PARCELA LA SABINA

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

Technical Information:

- **Vineyard:** The vineyard is an impressive 102 years old, situated on a hillside surrounded by juniper bushes in the town of San Juan del Monte, Burgos, Spain. Its high altitude (917 meters) and natural surroundings contribute significantly to the wine's unique character. The soil is alluvial, composed of sand, gravel, and rounded stones.
- **Elaboration:** The wine is made using a traditional foot-treading method in open stone vats, a time-honored technique that imparts unique flavors and textures. Extremely low yields of less than 2,000 kg per hectare, indicating a focus on quality over quantity. Grapes are hand-harvested into 15 kg boxes and cooled overnight before a meticulous selection process.
- **Maceration:** Cold maceration at 8°C for 5-7 days, followed by alcoholic fermentation at a controlled temperature.
- **Aging:** The wine is aged for 18 months in 300-liter French oak barrels.

- **Variety:** It is made with all the grapes that the vineyard contains, almost entirely Tinta del País and minority native varieties, such as Albillo Mayor or Garnacha.
- **Alcohol:** 15%

Tasting Notes:

- **Visual:** De capa media alta, con un color rojo cereza. Limpio y brillante.
- **Olfactory:** High aromatic intensity, characterized by fresh and mineral aromas, typical of the terroir. It presents floral, balsamic and spicy touches, as well as subtle notes of undergrowth (thyme, juniper...), which remind us of the landscape where this vineyard is located. Light touch of roasted coffee and a background of tea leaves.
- **Taste:** Full on the palate. Fleshy, deep and fresh, good acidity and ripe tannins, with a persistent finish. In the after taste, we once again see these balsamic notes, evoking the surroundings of this unique vineyard.