

EL LAGAR DE ISILLA - PEÑARANDA DE DUERO

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

Technical Information:

- **Vineyards:** from 90-year-old vines located in the town of Peñaranda de Duero, at an altitude of 900 meters, with calcareous clay soil.
- **Yield:** Less than 2,000 kg/ha, harvested in 15-kilo boxes; after cooling the grapes to 8°C, we select the bunches and grapes meticulously.
- **Maceration:** 23 days, of which 10 days are kept cold, at 8° C. Part of the wine is made with the stems.
- **Alcoholic Fermentation:** for 5 days at 24 °C.
- **Malolactic Fermentation:** Aged in 300 L French oak barrels for 18 months.

- **Variety:** 100% Tinta del País (Tempranillo)
- **Alcohol:** 15%

Tasting Notes:

- **Visual:** Medium-high layer, with a cherry red color. Clean and bright.
- **Olfactory:** Aromatically complex, fresh and mineral. It is characterized by intense aromas of red fruits that are integrated with spicy, toasted and balsamic touches reminiscent of juniper.
- **Taste:** Direct entry into the mouth, with a long finish. Sweet tannic sensations. With a persistent finish and hints of red fruits (currants), spices and minerals.