

EL LAGAR DE ISILLA – PUEBLO LANGA DE DUERO

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

Technical Information:

- **Vineyards:** These vines come from a collection of 80-90 years old vineyards located in the town of Langa de Duero (Soria) in the area known as Carrascal, at an altitude of 900 meters. The soil is sandy on the surface with limestone stones. Beneath the surface, there is limestone rock, which provides the typical character of this wine.
- **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:** We macerate 30% of the grapes without destemming, keeping them for 5-7 days at 8 °C until the start of alcoholic fermentation.
- **Alcoholic Fermentation:** In an open French oak vat for 7 days at 24 °C.
- **Malolactic Fermentation:** In French oak barrels.
- **Barrel Aging:** 18 months in 300L 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, with a cherry red color. Clean and bright.
- **Olfactory:** High aromatic intensity, characterized by fresh aromas, red fruit, spicy touches, scrubland and a marked mineral character typical of the environment and limestone soil.
- **Taste:** Direct entry into the mouth, leaving a silky and velvety sensation, with slightly sweet tannins due to the minerality of the terroir. A persistent, fresh and balanced finish.