

EL LAGAR DE ISILLA – RESERVA

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

Technical Information:

- **Vineyards:** Old vines, ranging from 60 to 100 years of age, predominantly planted in sandy-limestone soils at an altitude of 900-995 meters. Approximately 2000-3000 kg/ha, with manual harvesting into 15 kg crates, followed by bunch and grape selection.
- **Maceration:** Cold maceration at 8°C for 7 days.
- **Alcoholic Fermentation:** For 10 days at 25°C.
- **Malolactic Fermentation:** In new French oak barrels.
- **Barrel Aging:** 18 months in 225-liter French oak barrels, both first and second use.

- **Variety:** (100%) Tempranillo
- **Alcohol:** 15%

Tasting Notes:

- **Visual:** Cherry-red garnet color, with slight orange reflections on the rim, which denotes its ageing time. High layer, clean and bright.
- **Olfactory:** Intense and deep. Reminiscent of black fruits, blueberries and blackberries. There are also notes of roasted coffee, pipe tobacco, pepper and cinnamon, typical of the wood where it has been aged.
- **Taste:** Direct and very rounded entry into the mouth. Long aftertaste where black fruit or notes of dark chocolate, black pepper and a touch of balsamic appear again, creating a long, deep and complex wine.

***Awards:** International Wine Awards 2018 (Gold Medal 90-94 points); Peñín guide 2018 (89 points).