

## **122 DIAS DE EL LAGAR DE ISILLA - ROBLE**

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

### **Technical Information:**

- **Vineyards:** Clay soils in our vineyards of La Vid and San Juan del Monte.
- **Maceration:** Cold for 5 days at 8 °C.
- **Alcoholic Fermentation:** For 7 days at 24 °C.
- **Malolactic Fermentation:** In stainless steel tanks.
- **Aging in barrels:** 122 days in American oak barrels (40%) and French oak barrels (60%) of 225L, 300L and 400L
- **Variety:** (92%) Tempranillo, (5%) Albillo Mayor, (3%) Cabernet Sauvignon
- **Alcohol:** 14.5%

### **Tasting Notes:**

- **Visual:** Medium-high layer. Cherry red color, clean and bright.
- **Olfactory:** Intense. The red and black fruit stand out, with a spicy touch (cinnamon, vanilla) that reminds us of its light aging in French and American oak barrels.
- **Taste:** The entry into the mouth is broad, pleasant and tasty. The palate is fresh and of noble structure, where the memory of forest fruits (blackberry, currant, bramble) appears again with a light spicy touch.

**\*Awards:** International Wine Awards 2017 - Silver Medal (85-89 points), Peñín guide 89 points.

**Food to pair with:** It is recommended to take it with grilled red meats and roasts.