

EL LAGAR DE ISILLA - ROSADO

This wine comes from clay-calcareous soils in the town of "Guma."

Technical Information:

- **Harvest:** Grapes are harvested at night to preserve freshness and are transported quickly to the winery.
 - **Maceration:** With the grapes destemmed, we macerate them with their skins, in the cold at 8°C for one night.
 - **Pressing:** The grapes are gently pressed to extract the juice.
 - **Fermentation:** for 12 days at 12 °C.
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- **Variety:** (83%) Tempranillo & (17%) Albillo Mayor
 - **Alcohol:** 13.5%

Tasting Notes:

- **Visual:** Raspberry red, clean and bright.
- **Olfactory:** Silky on the nose with clear aromas of red fruit (strawberries, wild raspberries), with delicate floral tones.
- **Taste:** Fresh entry, but showing character, with a mid-palate where fruit and acidity go hand in hand, giving it persistence. Quite a fleshy mid-palate, where red fruits appear again.

***Awards:** International Wine Awards 2018 (Bronze 80-84 points)

Food to pair with: It goes well with all types of rice, sausages (embutido), fish and grilled meats.