

## **EL LAGAR DE ISILLA – SAN JUAN DEL MONTE**

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

### **Technical Information:**

**Vineyards:** They come from a group of old vines located in the town of San Juan del Monte, at 934 m above sea level. The soil is sandy, shallow and with fine gravel.

**Yield:** 1500-2000 Kg/ha, collected in 15 Kg boxes. After cooling the harvest overnight at 8°C, the bunches are double-selected.

**Maceration:** Cold for 5-7 days at 8 °C until alcoholic fermentation begins.

**Alcoholic Fermentation:** In open French oak vats for 7 days at 24 °C.

**Malolactic Fermentation:** In French oak barrels.

**Aging in barrels:** Up to 15 months in French oak barrels. 300 and 400 liter barrels with medium toasting.

- **Variety:** It is made with all the grapes that the vineyard produces, almost entirely Tinta del País and with 5% of white varieties, mainly Albillo Mayor.
- **Alcohol:** 15%

Tasting Notes:

- **Visual:** this wine exhibits a deep, cherry-red hue, displaying vibrant violet glints along the rim. It presents a clean and bright appearance.
- **Olfactory:** High aromatic intensity. Red and black fruit aromas that intertwine with tones that recall the typical landscape of the place where the wine comes from (balsamic, juniper, licorice), leaving the firm and balanced notes of the barrel in the background. Persistent and complex.
- **Taste:** In the mouth, it maintains its power in the form of a serious structure, with details of ripe but fresh red and black fruit. A Mediterranean character is very present due to the aromas of undergrowth, providing freshness. Direct entry, with a long and pleasant passage.