

EL LAGAR DE ISILLA - VERDEJO

**** The wine is certified under the Rueda Designation of Origin ****

This wine comes from specific vineyards, located in the Matapozuelos region of Spain. The vineyards are at a high altitude on sandy soil with limited water and nutrients. These conditions result in small, concentrated grapes with a balanced flavor profile.

Technical Information:

- **Harvest:** Grapes are harvested at night to preserve freshness and are transported quickly to the winery.
 - **Maceration:** The grapes undergo a cold maceration to extract maximum flavor.
 - **Pressing:** The grapes are gently pressed to extract the juice.
 - **Fermentation:** The juice ferments slowly at low temperatures, remaining in contact with the lees to enhance flavor and texture.
 - **Blending:** Wines from different plots are blended to create the final wine.
 - **Finishing:** The wine is clarified and lightly filtered before bottling.
- **Variety:** 100% Verdejo
 - **Alcohol:** 13%

Tasting Notes:

- **Visual:** Straw yellow with greenish reflections. Clean and bright.
- **Olfactory:** Fruity aromas predominate of green apple, pear and a tropical touch (pineapple), with a background reminiscent of hay giving it freshness.
- **Taste:** A fruity and fresh sensation that makes it pleasant. Good acidity, fluid and silky on the palate and with a long finish.

***Awards:** International Wine Awards 2019 (Silver 85-89 points)

Food to pair with: It goes very well with seafood, rice and all types of fish.