

# CRIANZA

**VISUAL:** Medium intensity bright cherry red colour.

**NOSE:** Intense on the nose with red and black fruit notes and a cocoa background with floral and balsamic notes that give it a touch of freshness.

**PALATE:** Fleshy serious palate, with structure and an acidity that accompanies it providing a fresh finish. Silky mouthfeel with hints of red and black fruit blackberry, currant and licorice. Dark chocolate background with spices and toasted (vanilla, tobacco) with a long and wide finish.

Ideal to accompany roasts, red meat, and game.















## **BASIC DATA**

Name: El Lagar de Isilla- Crianza Origin: D.O Ribera del Duero Winemaker: Aurelio García. Production: 60,000 bottles.

#### **TECHNICAL INFORMATION**

Variety: 90% Tempranillo (Tinta del País), 5% Cabernet Sauvignon, 3%

Albillo Mayor, 2% Merlot

**Vineyards:** The grapes come from vineyards located at 800-950 meters of altitude, with an age between 25 and 70 years, where the diversity of our soils near the municipality of La Vid is represented. Harvested in boxes of 15 Kilos; After cooling the harvest for overnight to 8°C, a second selection of the bunch is made.

**Alcoholic Fermentation:** 7 days at 25°C with native yeasts.

Malolactic fermentation: In stainless steel tank.

Ageing in barrels: 12 months in French oak barrels of 225L and 300 L.

# **Analysis:**

Alcohol Content: 14.5% Vol. Total acidity: 4,60 g/l. Residual sugar: < 2 g/l.

pH: 3.66.

Filtering: Light.

\*May contain sediments
---- Contains Sulfites ---

### PACKAGING INFORMATION

Cork: Natural Cork 49x24 Extra.

**Transport box:** 6 bottles.

**Dimensions:** 290 x 250 x 170 mm

Material: Cardboard.

Number of boxes per pallet: 105 boxes.

AMERICAN: 15x7 = 105 boxes = 630 bottles. EUROPEAN: 11x8 = 88 boxes = 528 bottles.

