



Bodegas & Viñedos

El Lagar de Isilla RESERVA

VISUAL: Intense garnet cherry color, with subtle orange highlights on the rim, which denotes its aging time.

NOSE: Intense and deep nose. Memories of black fruits blueberries and blackberries. In addition, there are notes of roasted, pipe tobacco, pepper, and cinnamon, typical of the oak where it has aged.

PALATE: Well-rounded with a long finish where again the black fruit appears with notes of dark chocolate, black pepper and a touch of balsamic, creating a long, deep and complex wine.

It is advisable to decant a minimum of 30 minutes before consuming it.



BASIC DATA

Name: El Lagar de Isilla -Reserva

Origin: D.O Ribera del Duero

Winemaker: Aurelio García.

Production: Limited according to the vintage. Numbered bottles of 750 ml.

TECHNICAL INFORMATION

Variety: 100% Tempranillo (Tinta del País).

Vineyards: Old vines selected between 60 and 100 years old, in which sand soils with limestone predominate, with an altitude of 900-995 meters.

Yields around 2000-3000 kg/ha, with manual harvesting in boxes of 15 kg and subsequent selection of bunches and grapes.

Maceration: Cold at 8º C for 7 days.

Alcoholic Fermentation: 10 days at 25ºC.

Malolactic fermentation: New French oak barrels.

Ageing in barrels: 18 months in French oak barrels of 225l in their first and second year

Analysis:

Alcohol Content: 15 % Vol.

Total acidity: 4,69 g/l.

Residual sugar: < 2 g/l.

pH: 3.64.

Filtering: Light.

**May contain Precipitates*

---- **Contains Sulfites** ----

PACKAGING INFORMATION:

Cork: Natural 49x24 Prestige.

Transport box: 6 bottles.

Box dimensions: 510 x 350 x 100mm.

Material: Cardboard.

Boxes per pallet:

AMERICAN: 7x14 = 98 boxes = 588 bottles.

EUROPEAN: 4x16+20 = 84 boxes = 504 bottles.

