



Bodegas & Viñedos

El Lagar de Isilla

COLECCIÓN ESPECIAL

RESERVA DE LA FAMILIA

Limited edition, according to vintages. Composed of the coupage or mixture of several vintages. Each bottle is numbered being unique and exclusive. We wanted to show the philosophy of the family by fusing the avant-garde in winemaking with the tradition of aging in our underground winery from the fifteenth century in Aranda de Duero.

VISUAL: Deep and bright cherry red color, with orange highlights denoting the aging and age of the wine.

NOSE: High intensity on the nose, predominating a complexity of black and fresh fruit, scrubland and spices with toasted and vanilla.

PALATE: This is a very elegant wine, reminiscent of those complex aromas that we have noticed on the nose. It is ample and fresh. Silky and powerful. Retronasal with hints of chocolate with mint, black and ripe fruit, long and very deep.



BASIC DATA

Name: El Lagar de Isilla- Special Collection Reserva de la Familia

Origin: D.O Ribera de Duero

Winemaker: Aurelio García.

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

TECHNICAL INFORMATION

Variety: 85% Tinta del País, 13% Cabernet Sauvignon and 2% Albillo Mayor.

Vineyards: Vineyards over 70 years old, in the municipality of Guma.

Soil: 100% sandy soils.

Yield: Low yield, around 2,000 Kg/ha, collected in boxes of 15 Kilos. After cooling the harvest for one night to 8°C, a second selection of the cluster is made.

Maceration: Cold soak for 5-7 days at 8 °C

Alcoholic Fermentation: Over 7-9 days at 24 °C.

Malolactic fermentation: French oak barrels.

Ageing in barrels: Minimum 18 months in French oak barrels of 500L and 600L

Analysis:

Alcohol Content: 15% Vol.

Total acidity: 4.7 g/l.

Residual sugar: < 2.2 g/l.

pH: 3.44.

Filtering: Light.

**May contain sediments*

--- Contains Sulfites ---

PACKAGING INFORMATION

Cork: Natural Extra 49x24.

Individual Box Dimensions:

130x95x370 mm.

Material: Cardboard.

Boxes per pallet:

AMERICAN: 288 boxes.

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BOTELLA Nº 0001 DE

Uva procedente de nuestros viñedos más antiguos, de más de 70 años, en el término de Guma. Con 19 meses en barrica de roble francés. Es un vino para momentos especiales.

85% Tinta del País
13% Cabernet Sauvignon
2% Albillo Mayor

Producto de España
Product of Spain
Contiene sulfites
Contains sulfites
www.lagarisilla.es

RIBERA DEL DUERO

Elaborado y embotellado por
BODEGAS
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RIBERA DEL DUERO Denominación de Origen

750ml. 15% Vol.

