



Bodegas & Viñedos

El Lagar de Isilla

122 días de
El Lagar
de Isilla

ROBLE

VISUAL: Medium intensity bright cherry red.

NOSE: Intense nose with red and black fruit standing out, with a spicy touch (cinnamon, vanilla) displaying the short time spent in French and American oak barrels.

PALATE: Wide, pleasant and tasty. Fresh on the palate with a noble structure, with aromas of forest fruits (blackberry, currant, blackberry) appears again with a slight spicy touch.

It is recommended with grilled red meats and roasts.



BASIC DATA

Name: El Lagar de Isilla- Roble 122 days

Origin: D.O Ribera del Duero

Winemaker: Aurelio García.

Production:

10,000 bottles of 1500 ml./75,000 bottles of 750 ml. /3,500 bottles of 375 ml.

TECHNICAL INFORMATION

Variety: 92% Tempranillo, 5% Albillo Mayor and 3% Cabernet Sauvignon.

Vineyards: Clay soils of our vineyards in La Vid and San Juan del Monte.

Maceration: Cold soak over 5 days at 8 °C.

Alcoholic Fermentation: Over 7 days at 24 ° C.

Malolactic Fermentation: In stainless steel deposits.

Ageing in barrels: 122 days in American (40%) and French (60%) oak barrels of 225L, 300L and 400L

Analysis:

Alcohol Content: 14,5 % Vol.

Total acidity: 4,80 g/l.

Residual sugar: < 2.1 g/l.

pH: 3.45.

Filtering: Light.

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

PACKAGING INFORMATION:

Cork: Synthetic 44 x 24.

Transport box: 12 bottles.

Box dimensions: 306 x 227 x 313 mm.

Material: Cardboard.

Boxes per pallet:

AMERICAN: 15x4 = 60 boxes = 720 bottles.

EUROPEAN: 12x5 = 60 boxes = 720 bottles.

