



Bodegas & Viñedos

El Lagar de Isilla

PARAJE PEÑALOBOS

This wine comes from a hill where there was a path of wolves situated at 900m altitude.

Vineyards are more than 100 years old and has low yields, from 800-1.000 kg/ha. They are in an exposed and ventilated area which allows a natural viticulture.

The wine is made with all the grapes that the vineyard has. It is mostly Tinta del país and a 5% of white grape varieties, mainly Albillo.

Colour: Deep cherry red.

On the nose: Ripe black fruit with liquorice tones, pipe tobacco, truffle and herbal touch.

On the plate: intense, powerful. Complex and serious as it opens shows.

Tim
Atkin MW
90
POINTS



GENERAL INFORMATION

Oenologist: Aurelio García.

Production: Limited according vintage. Numbered bottles between 2.000 and 3.000 of 750 ml and 50 bottles of 1.500 ml.

TECHNICAL INFORMATION

Grape Variety: 100% Tempranillo (Tinta del País).

Vineyards: set of 3 vineyards with more than 100 years old located in Peñaranda de Duero (Burgos), at 900m altitude.

Soil: poor soil, sand mixed with clay and calcareous subsoil.

Yield: 800- 1000 kg /ha, bunches are hand picking in 15 kg cases. They stay one night in cold at 8°C and then the bunches and grapes are selected in a double table.

Maceration: between 15 and 20 days, of which 7 days is kept in cold at 8°C.

Alcoholic Fermentation: for 5 days at 24 °C.

Malolactic Fermentation: In brand new French Oak barrels.

Ageing: completing until 18 months in brand new French oak barrels. Barrels of 400 litres medium toasted.

Analysis:

Alcohol content: % Vol.

Acidity: g/l.

Sugar content : < 2 g/l.

pH :

Filtration: Light

PACKAGING INFORMATION

Cork: DS100 Natural Extra/Flor 49x24

With a unique Quality Control process that guarantees the inspection of each one of the corks. They are submitted to rigorous tests to detect strange aromas, including TCA

Cases: 3 bottles

Dimensions: 320 x 98 x 320 mm.

Material: cardboard

