



Bodegas & Viñedos

El Lagar de Isilla

ALBILLO MAYOR

VISUAL: Bright straw-yellow colour with green highlights.

NOSE: On the nose, it presents a complex, serious and fresh profile. Good aromatic intensity with a predominance of ripe white stone fruit (apricot, quince), to which are added remnants of citrus fruits (grapefruit), white flowers, bitter almonds and fine spicy touches (vanilla) with a soft toasted background of the oak as it ages.

PALATE: A fresh and fruity palate. The sensation on the palate is ample and enveloping. It offers structure, with a creamy rich sensation, due to contact with the lees in the different vessels. It is a wine with an elegant acidity. The ripe white fruit, citrus fruits and a slight background of oak reappear again, but the fruit predominates, resulting in a long and persistent finish.

It is a wine that primarily pairs very well with seafood, fatty fish (turbot, salmon), rice and white meat.



BASIC INFORMATION

Name: El Lagar de Isilla -Albillo Mayor “Old Vines”

Origin: D.O. Ribera del Duero.

Winemaker: Aurelio García Herraiz.

Production: Limited production wine, according to vintage. Bottles numbered in 750 ml and 1500 ml sizes.

TECHNICAL INFORMATION

Variety: 100% Albillo Mayor.

Vineyards: Old bush vines, between 60 and 100 years old, located in small plots, at an altitude between 820 and 990 meters, characterized by the variability of soils, where we can find from soils of sand, gravel, clay or limestone. They are cultivated by the traditional system without the use of herbicides or synthesis treatments

Elaboration: After the manual harvest in boxes of 15 kilos, the grapes are cooled for one night. Then they are passed through the selection table, destemmed and we perform a cold maceration on skins for 24 hours. The free run must is fermented in new 500-liter French oak barrels, in amphoras, glass demijohn and in a concrete tank where the wine subsequently ages in contact with its fine lees, working them with *batonnage* for approximately 9 months. The final wine is a blend of the wine from the different vessels.

Analysis:

Alcohol Content: 13 % Vol.

Total acidity: 5,40g/l.

Residual sugar: < 2,1gr/l.

pH: 3,35.

Filtering: Light

HA PERMANECIDO EN BARRICAS DE ROBLE FRANCÉS, HUEVO DE HORMIGÓN, TINAJA DE GRES Y DAMAJANA DURANTE 8 MESES, SIENDO EL PROMEDIO 4 MESES EN BARRICA.

45% 18% 35% 2%

El Lagar de Isilla
ALBILLO MAYOR 2020 VIÑAS VIEJAS
EDICIÓN LIMITADA DE 6.942 BOTELLAS DE LA CUAL ESTA ES LA Nº 0001
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

PROCEDENTE DE VIÑEDOS DE MAS DE 60 ANOS
ELABORADO Y EMBOTELLADO POR
BODEGAS EL LAGAR DE ISILLA, S.A.
LAVO, BUROGO, ESPAÑA
R.E.C. B0018/01
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PRODUCTO DE ESPAÑA
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CONTIENE SULFITOS
CONTAINS SULFITES
75 cl. 13%Vol.

PACKAGING INFORMATION

Cork: Natural Extra 49x25

Bottle volume: 750 ml

Transport box: 6 bottles

Material: Cardboard

Cork: Natural Extra 49x28.

Bottle volume: 1.5 L

Transport box: 1 bottle

Material: Wood