



Bodegas & Viñedos  
**El Lagar de Isilla**

# GESTACIÓN

**VISUAL:** Intense ruby red color.

**NOSE:** High aromatic intensity with nuances of red fruit, spicy, balsamic and rosemary and thyme.

**PALATE:** It is a very defined and balanced wine, with aromas of ripe red fruit and a firm structure giving it a personality of its own. Long lingering and persistent.



## BASIC DATA

**Name:** El Lagar de Isilla- Gestation

**Origin:** D.O Ribera del Duero

**Oenologist:** Aurelio García.

**Production:** 15.000-18.000 Bottles. Numbered bottles of 750 ml.

## TECHNICAL INFORMATION

**Variety:** 97 % Tempranillo, 3 % Albillo Mayor

**Vineyards:** Grapes sourced from selected vines of 25 years and old vineyards of more than 60 years.

**Maceration:** Cold at 8º C for 7 days

**Alcoholic Fermentation:** 10 days at 22ºC

**Malolactic fermentation:** In stainless steel tank

**Permanence in barrels:** Aged in French oak barrels of 300,400 and 500 L, for 7 months, to later spend another 2 months in French oak vat.

## Analysis:

**Alcohol Content:** 14,5 % Vol.

**Total acidity:** 4,9 g/l.

**Residual sugar:** < 0.5 g/l.

**pH:** 3.48.

**Filtering:** Light.

*\*May contain Precipitates*



## PACKAGING INFORMATION:

**Cork:** Natural Extra 49x24.

**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.

