Bodegas & Viñedos

El Lagar de Isilla

JOVEN

VISUAL: Medium intensity with a bright cherry colour and violet highlights on the rim that denote youth.

NOSE: A high aromatic intensity that is predominately red and black fruits like blackberries or redcurrants.

PALATE: The entrance onto the palate is soft, making it a very easy wine to drink with a very long finish end.

Wine recommended for tapa and white meats.

World Wine & Spirits Competition - Catavinum - SILVER - Spain 2019

INTERNATIONAL WINE AWARDS - BRONZE 80-84 points - SPAIN 2019

86 GUÍAPEÑÍN PUNTOS Eerdere jaargang

BASIC INFORMATION
Name: El Lagar de Isilla -Joven
Origin: D.O Ribera del Duero
Winemaker: Aurelio García.
Production: 35,000 bottles of 750 ml.

TECHNICAL INFORMATION
Variety: 95 % Tempranillo and 5 % Albillo Mayor.
Vineyards: Grown in soils of clay, sand, and gravel
Maceration: Cold soak for over 4 days at 8 ºC.
Alcoholic Fermentation: Over 7 days at 24 ºC.
Malolactic Fermentation: Deposited in stainless steel.

Analysis:
Alcohol Content: 14,5 % Vol.
Total Acidity: 5 g/l.
Residual Sugar: < 1,9 g/l.
pH: 3,6
Filtration: Light.

PACKAGING INFORMATION:
Cork: Synthetic 44 x 21.
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.