



Bodegas & Viñedos
El Lagar de Isilla

ROSADO

VISUAL: Bright raspberry red colour.

NOSE: Silky clear aromas of red fruit (strawberries, wild raspberries), with delicate floral tones.

PALATE: The palate is fresh, but shows character, as fruit and acidity go hand in hand giving it persistence. Quite fleshy and filling with red fruit flavours.

Pairs with all types of rice, sausage, and grilled fish and meat.



BASIC INFORMATION

Name: El Lagar de Isilla- Rosado

Origin: DO Ribera del Duero

Winemaker: Aurelio García.

Production: 17,000 bottles of 750 ml.

TECHNICAL INFORMATION

Variety: 83% Tempranillo and 17% Albillo Mayor from vines aged 60-90 years.

Vineyards: Grown in soils of clay, sand and gravel

Maceration: Maceration of destemmed grapes on the skins, cold soak at 8°C overnight.

Alcoholic fermentation: for 12 days at 12 °C.

Analysis:

Alcohol Content: 13,5 % Vol.

Total acidity: 5,60 g/l.

Residual sugar: < 1.8 g/l.

pH: 3.5

Filtering: Light.



PACKAGING INFORMATION

Cork: Synthetic 44 x 21.

Transport box: 6 bottles.

Box dimensions: 316 x 235 x 301 mm

Material: Cardboard.

Boxes per pallet:

AMERICAN: 84 boxes = 504 bottles.

