



El Lagar de Isilla

BODEGAS & VIÑEDOS

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

RIBERA
DUERO



www.lagarisilla.com

*Excellent Wines,
Unique moments...*



El Uagar de Isilla

BODEGAS & VIÑEDOS



El Lagar de Isilla

BODEGAS & VIÑEDOS

Bodegas El Lagar de Isilla, located in the municipality of La Vid (Burgos), produces a wide range of quality wines under the appellation of Ribera del Duero.

Bodegas El Lagar de Isilla began its journey in 1995. It is the result of an ambitious project, which contemplates the reform of the traditional historic winery and the construction of new processing and aging facilities. Its objective is to elaborate with the current technology an artisanal wine, of quality and limited production, protected under a seal such as D.O. Ribera del Duero the historic winery, located in the old town of Aranda de Duero, consists of a series of underground galleries at 12 m. of depth dating from the thirteenth century. Nowadays it is where our Special Collection of wines are made.

The winery has 50 hectares of vineyards in La Vid, Peñaranda de Duero, Langa de Duero, Matanza de Soria and San Juan del Monte, part of which are between 60 and 100 years old. The productive load in the field is regulated and a rigorous selection of bunches and grapes is made in the cellar. Both, the elaboration, and the aging of the wines, are made by carefully controlling the whole quality process in unbeatable facilities, equipped with the latest technologies and some barrels with American oak and French woods of first quality.

The climatology and soils of this area make these varieties difficult to produce, so only very good or excellent vintages are made. The productions of these wines are small; with limited editions and numbered.



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: 13,5 % Vol.

Total acidity: 5,40g/l.

Residual sugar: < 2,1gr/l.

pH: 3,35.

Filtering: Light ---- **Contains Sulfites ---**

HA PERMANECIDO EN BARRICAS DE ROBLE FRANCÉS, HUERO DE HORMIGÓN, TINAJAS DE GRES Y DAMAJUANA DURANTE 9 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
D.O. DENOMINACIÓN DE ORIGEN

PROCEDENTE DE VIÑEDOS DE MAS DE 60 ANOS
ELABORADO Y EMBOTELLADO POR
BODEGAS EL LAGAR DE ISILLA S.L.
LAVIJO, BURGOS, ESPAÑA
R.E.A. 09105/01
BODEGAS EL LAGAR DE ISILLA S.L.
www.lagardeisilla.com
PRODUCTO DE ESPAÑA
PRODUCT OF SPAIN
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



Bodegas & Viñedos

El Lagar de Isilla

VERDEJO

VISUAL: Bright straw-yellow colour with green highlights.

NOSE: A nose of fruity aromas of green apple, pear and tropical notes (pineapple), with a background reminiscent of hay giving it a pleasant freshness.

PALATE: The palate begins with a fruity and fresh sensation. Good acidity, fluid and silky with a long finish.

Pairs very well with seafood, rice and all types of fish.



BASIC INFORMATION

Name: El Lagar de Isilla – Verdejo

Origin: Denominación de Origen Rueda.

Winemaker: Reyes Martínez – Sagarra.

Production: 50.000 botellas de 750 ml.

TECHNICAL INFORMATION

Variety: 100% Verdejo.

Vineyards: Wine selected from different plots of vineyards located in the town of Matapozuelos, between the rivers Adaja and Eresma, at an altitude of 730 meters. The terroir is sandy, poor in organic matter and little water resources. This makes the grapes small in size, thus concentrating their flavor, and with a perfect balance between alcohol and acidity.

Elaboration: Periodic ripening controls from the beginning of September until the optimum ripening point for harvest is reached. Night harvest, to obtain the best temperature conditions and thus avoid oxidation naturally. Our plots are very close to the winery so the grapes hardly spend time in the trailer.

Cold prefermentative maceration for maximum aroma extraction. Soft pressing with pneumatic lung press to obtain the must and subsequent static cold soak at 8°C. Slow fermentation at low temperatures and time on lees, to conserve the most intense fruit aromas.

Finally, a blend of the different plots is made, clarified, and a light filtering is carried out prior to bottling.

Analysis:

Alcohol Content: 13% Vol.

Total acidity: 5,50 g/l.

Residual sugar: < 1.9 g/l.

pH: 3,30.

---- **Contains Sulfites** ----

PACKAGING INFORMATION

Cork: Synthetic 44 x 21.

Transport box: 12 bottles.

Box dimensions: 334 x 248 x 300 mm.

Material: Cardboard.

Boxes per pallet: AMERICAN: 14x4 = 56 boxes = 672 bottles.

EUROPEAN: 10x5 = 50 boxes = 600 bottles.





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: 87% Tempranillo and 13% Albillo Mayor from vines aged 60-90 years.

Vineyards: Grown in soils of clay, sand and gravel

4Maceration: 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.

---- Contains Sulfites ----

PACKAGING INFORMATION

Cork: Synthetic 44 x 21.

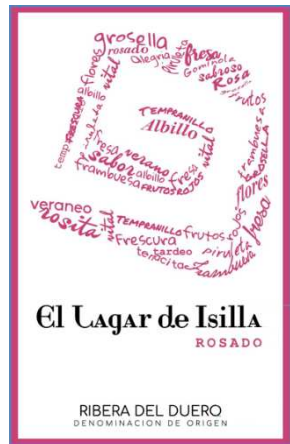
Transport box: 6 bottles.

Box dimensions: 316 x 235 x 301 mm

Material: Cardboard.

Boxes per pallet:

AMERICAN: 84 boxes = 504 bottles.





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.



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: 100 % Tempranillo.

Vineyards: Grown in soils of clay, sand, and gravel

Maceration: Cold soak for over 4 days at 8 °C.

Alcoholic Fermentation: Over 7 days at 24 °C.

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.

---- Contains Sulfites ----

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.

RIBERA DEL DUERO
Denominación de Origen

De nuestros viñedos situados en las laderas junto al río Duero y después de una selección en la propia viña, llevamos a la bodega las mejores uvas para elaborar este tinto joven que consigue un perfecto maridaje con carnes a la brasa y pescados en salsa.

Este vino se puede enfriar sin perder sus cualidades.

Vista: De capa media alta. Limpio y brillante. Rojo cereza con tonalidades violáceas en ribete denotan su juventud.

Olfato: De intensidad alta. Frutos rojos maduros; fresa, mora, zarzamora, grosella, etc.

Gusto: La entrada en boca es suave y persistente. Frutos negros y rojos con cierto toque de frescura.

Contiene sulfitos - Contains sulfites
Producto de España - Product of Spain

VINO TINTO / RED WINE

Elaborado y embotellado por
BODEGAS
EL LAGAR DE ISILLA, S.A.
LA VID, BURGOS, ESPAÑA
www.lagarisilla.es
bodegas@lagarisilla.es
R.E.N.º 8010/BU-01

tolla de la bota

14 % Vol.
750 ml.

RI
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DEL
DUERO

COMERCIALIZADO EN LA DENOMINACIÓN DE ORIGEN



Bodegas & Viñedos

El Lagar de Isilla

122 días de
El Lagar
de Isilla

ROBLE

VISUAL: Medium intensity bright cherry red.

NOSE: Intense nose with red and black fruit standing out, with a spicy touch (cinnamon, vanilla) displaying the short time spent in French and American oak barrels.

PALATE: Wide, pleasant and tasty. Fresh on the palate with a noble structure, with aromas of forest fruits (blackberry, currant, blackberry) appears again with a slight spicy touch.

It is recommended with grilled red meats and roasts.



BASIC DATA

Name: El Lagar de Isilla- Roble 122 days

Origin: D.O Ribera del Duero

Winemaker: Aurelio García.

Production:

10,000 bottles of 1500 ml./75,000 bottles of 750 ml. /3,500 bottles of 375 ml.

TECHNICAL INFORMATION

Variety: 92% Tempranillo, 4% Albillo Mayor and 4% Merlot.

Vineyards: Clay soils of our vineyards in La Vid and San Juan del Monte.

Maceration: Cold soak over 5 days at 8 °C.

Alcoholic Fermentation: Over 7 days at 24 ° C.

Malolactic Fermentation: In stainless steel deposits.

Ageing in barrels: 122 days in American (40%) and French (60%) oak barrels of 225L, 300L and 400L

Analysis:

Alcohol Content: 14,5 % Vol.

Total acidity: 4,80 g/l.

Residual sugar: < 2.1 g/l.

pH: 3.45.

Filtering: Light.

---- **Contains Sulfites** ----

PACKAGING INFORMATION:

Cork: Synthetic 44 x 24.

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.





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.

---- **Contains Sulfites** ----

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.





Bodegas & Viñedos

El Lagar de Isilla

CRIANZA

VISUAL: Medium intensity bright cherry red colour.

NOSE: Intense on the nose with red and black fruit notes and a cocoa background with floral and balsamic notes that give it a touch of freshness.

PALATE: Fleshy serious palate, with structure and an acidity that accompanies it providing a fresh finish. Silky mouthfeel with hints of red and black fruit blackberry, currant and licorice. Dark chocolate background with spices and toasted (vanilla, tobacco) with a long and wide finish.

Ideal to accompany roasts, red meat, and game.



BASIC DATA

Name: El Lagar de Isilla- Crianza

Origin: D.O Ribera del Duero

Winemaker: Aurelio García.

Production: 60,000 bottles.

TECHNICAL INFORMATION

Variety: 89% Tempranillo (Tinta del País), 5% Cabernet Sauvignon, 3% Albillo Mayor, 3% Merlot

Vineyards: The grapes come from vineyards located at 800-950 meters of altitude, with an age between 25 and 70 years, where the diversity of our soils near the municipality of La Vid is represented. Harvested in boxes of 15 Kilos; After cooling the harvest for overnight to 8°C, a second selection of the bunch is made.

Alcoholic Fermentation: 7 days at 25°C with native yeasts.

Malolactic fermentation: In stainless steel tank.

Ageing in barrels: 12 months in French oak barrels of 225L and 300 L.

Analysis:

Alcohol Content: 14.5% Vol.

Total acidity: 4,60 g/l.

Residual sugar: < 2 g/l.

pH: 3.66.

Filtering: Light.

**May contain sediments*

---- **Contains Sulfites** ----

PACKAGING INFORMATION

Cork: Natural Cork 49x24 Extra.

Transport box: 6 bottles.

Dimensions: 290 x 250 x 170 mm

Material: Cardboard.

Number of boxes per pallet: 105 boxes.

AMERICAN: 15x7 = 105 boxes = 630 bottles.

EUROPEAN: 11x8 = 88 boxes = 528 bottles.





Bodegas & Viñedos
El Lagar de Isilla
RESERVA

VISUAL: Intense garnet cherry color, with subtle orange highlights on the rim, which denotes its aging time.

NOSE: Intense and deep nose. Memories of black fruits blueberries and blackberries. In addition, there are notes of roasted, pipe tobacco, pepper, and cinnamon, typical of the oak where it has aged.

PALATE: Well-rounded with a long finish where again the black fruit appears with notes of dark chocolate, black pepper and a touch of balsamic, creating a long, deep and complex wine.

It is advisable to decant a minimum of 30 minutes before consuming it.



BASIC DATA

Name: El Lagar de Isilla -Reserva

Origin: D.O Ribera del Duero

Winemaker: Aurelio García.

Production: Limited according to the vintage. Numbered bottles of 750 ml.

TECHNICAL INFORMATION

Variety: 100% Tempranillo (Tinta del País).

Vineyards: Old vines selected between 60 and 100 years old, in which sand soils with limestone predominate, with an altitude of 900-995 meters.

Yields around 2000-3000 kg/ha, with manual harvesting in boxes of 15 kg and subsequent selection of bunches and grapes.

Maceration: Cold at 8º C for 7 days.

Alcoholic Fermentation: 10 days at 25ºC.

Malolactic fermentation: New French oak barrels.

Ageing in barrels: 18 months in French oak barrels of 225l in their first and second year

Analysis:

Alcohol Content: 15 % Vol.

Total acidity: 4,69 g/l.

Residual sugar: < 2 g/l.

pH: 3.64.

Filtering: Light.

**May contain Precipitates*

---- **Contains Sulfites** ----

PACKAGING INFORMATION:

Cork: Natural 49x24 Prestige.

Transport box: 6 bottles.

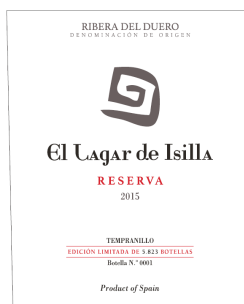
Box dimensions: 510 x 350 x 100mm.

Material: Cardboard.

Boxes per pallet:

AMERICAN: 7x14 = 98 boxes = 588 bottles.

EUROPEAN: 4x16+20 = 84 boxes = 504 bottles.





Bodegas & Viñedos

El Lagar de Isilla

LANGA DE DUERO

VINO DE PUEBLO

VIUSAL: Medium intensity bright cherry red color.

NOSE: High aromatic intensity, characterized by fresh aromas, red fruit, spicy touches, scrubland and a marked mineral character typical of the environment and limestone terroir.

PALATE: Silky and velvety sensation mouthfeel with a slightly sweet tannin due to the mineralization of the terroir.

Persistent, fresh and balanced finish.



BASIC DATA

Name: El Lagar de Isilla – Pueblo Langa de Duero

Origin: D.O Ribera del Duero

Winemaker: Aurelio García.

Production: Limited according to the vintage. Numbered bottles of 750 ml

TECHNICAL INFORMATION

Variety: A plot blend consisting mostly of Tinta del País with 5% of white varieties, mainly Albillo Mayor.

Vineyards: Graped are sourced come from several old vines of 80-90 years located in the town of Langa de Duero (Soria) in the Carrascal site, at 900 m of altitude.

Soil: Superficially sandy soils with limestone layers. The subsoil contains calcareous rock, which provides the typicity of this wine.

Yield: Low yield, collected in boxes of 15 kg. After cooling the harvest for one night to 8°C, a second selection of the bunch is made.

Maceration: We soak 30% of the grapes without destemming, keeping it for 5-7 days at 8 °C until the start of alcoholic fermentation.

Alcoholic Fermentation: In French oak vat opened for 7 days at 24 °C.

Malolactic fermentation: in French oak barrels

Ageing in barrels: 12 months in French oak barrels of 300L.

Analysis:

Alcohol Content: 14,5 % Vol.

Total acidity: 4.7 g/l.

Residual sugar: < 2.1 g/l.

PH: 3.36.

Filtering: Light.

**May contain Precipitates*

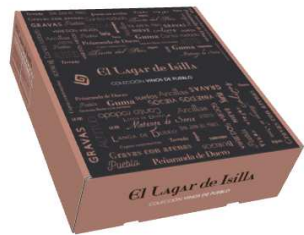
---- **Contains Sulfites** ----

PACKAGING INFORMATION

Cork: DS100 Natural Extra/Flower 49x24. Rigorous quality control that guarantees the inspection of each of the stoppers of the lot, to detect foreign aromas, including TCA.

Box dimensions: 320x98x320 mm.

Material: Cardboard, 3 bottles.141 cases American pallet.





Bodegas & Viñedos

El Lagar de Isilla

PEÑARANDA DE DUERO

VINO DE PUEBLO

VISUAL: Deep bright intense cherry red color.

NOSE: It is characterized by intense aromas of red fruits that give way to mineral, spicy and balsamic nuances reminiscent of the environment, marking the profile of the wine.

PALATE: Silky smooth with elegant and somewhat sweet tannin, with hints of red fruits (currants), spicy and balsamic, which make the wine long, fleshy and persistent



BASIC DATA

Name: El Lagar de Isilla – Pueblo Peñaranda de Duero

Winemaker: Aurelio García.

Production: Limited according to the vintage. Numbered bottles of 750 ml.

TECHNICAL INFORMATION

Variety: A plot blend consisting mostly of Tinta del País with 5% of white varieties, mainly Albillo Mayor.

Vineyards: Grapes sourced from several old vines of more than 70 years, located in the town of Peñaranda de Duero, at an altitude of 900 metros.

Soil: Clay with sand.

Yield: Low yield, collected in boxes of 15 Kilos. After cooling the harvest overnight to 8°C, a second selection of the bunch is made.

Maceration: Cold soak for 5-7 days at 8 °C until the start of alcoholic fermentation.

Alcoholic Fermentation: In open French Oak vats, 7-9 days at 24 °C.

Malolactic fermentation: French oak barrels.

Ageing in barrels: Aged in French oak barrels of 300L and 400L for 16 months.

Analysis:

Alcohol Content: 15% Vol.

Total acidity: 4,6 g/l.

Residual sugar: < 2 g/l.

PH: 3.54.

Filtering: Light.

**May contain sediments ---- Contains Sulfites ---*



PACKAGING INFORMATION

Cork: DS100 Natural Extra/Flower 49x24.

Rigorous quality control that guarantees the inspection of each of the stoppers of the lot, to detect foreign aromas, including TCA.

Box dimensions: 320x98x320 mm.

Material: Cardboard, 3 bottles.141 American pallet boxes.



Bodegas & Viñedos

El Lagar de Isilla

SAN JUAN DEL MONTE

VINO DE PUEBLO

VISUAL: Clean, bright deep cherry color, with violet highlights on the rim.

NOSE: High aromatic intensity with red and black fruit aromatics that are intertwined with herbal aromas reminiscent of the local landscape (balsamic, juniper, licorice), leaving in the background the firm and balanced notes of the barrel. Persistent and complex.

PALATE: Powerful with a serious structure, with fresh ripe red and black fruit. Mediterranean character very present for the aromas of scrubland, giving it freshness. Long lingering wine with a great balance between acidity and structure where the typicity of the soil wafts through.



BASIC DATA

Name: El Lagar de Isilla – Pueblo San Juan del Monte

Origin: D.O Ribera del Duero

Winemaker: Aurelio García.

Production: Limited according to the vintage. Numbered bottles of 750 ml and 1500 ml.

TECHNICAL INFORMATION

Variety: Tinta del País plot blend with 5% of white varieties, mainly Albillo Mayor.

Vineyards: Grapes come from several old vineyards located in the town of San Juan del Monte, at 934 m altitude.

Soil: sandy, shallow and fine gravel.

Yield: 1500-2000 Kg/ha, collected in boxes of 15 Kg. After cooling the harvest for one night to 8°C, a thorough selection of the bunch is made.

Maceration: Cold soak for 5-7 days at 8 °C until the start of alcoholic fermentation.

Alcoholic Fermentation: In French oak vat opened for 7 days at 24 °C.

Malolactic fermentation: French oak barrels.

Barrel Ageing: Until 21 months in a French oak barrel. Barrels of 300 and 400 litres with medium toasting.

Analysis:

Alcohol Content: 15 % Vol.

Total acidity: 4.8 g/l.

Residual Sugar: < 2,2 g/l.

PH: 3,75.

Filtering: Light.

**May contain Precipitates*

---- **Contains Sulfites** ---

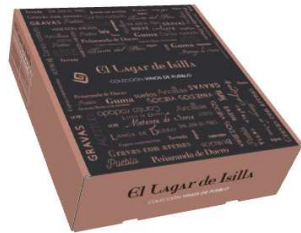
PACKAGING INFORMATION

Cork: DS100 Natural Extra/Flower 49x24. Rigorous quality control that guarantees the inspection of each of the stoppers of the lot, to detect strange aromas, including TCA.

Box dimensions: 320x98x320 mm.

Material: Cardboard of 3 bottles 750 ml.141 American pallet boxes.

1 bottle wood 1.5 L





Bodegas & Viñedos

El Lagar de Isilla

MATANZA DE SORIA

VINO DE PUEBLO

VISUAL: Bright deep intense purple red colour.

NOSE: Characterized by aromas of red fruit (strawberry, cherry) and opens up with floral and spicy aromas (red pepper).

It is a complex wine with hints of chalk dust typical of the calcareous subsoil of these vineyards of Matanza de Soria.

PALATE: On the palate, it displays firm tannins with a vibrant acidity that exposes the wine's minerality. Fresh and fruity, with a lot of red fruit and tactile sensation of softness, which provide a great structure, amplitude and depth, typical of wines from vineyards at 950 meters.



BASIC DATA

Name: El Lagar de Isilla – Matanza de Soria

Origin: D.O Ribera del Duero

Winemaker: Aurelio García.

Production: Limited according to the vintage. Numbered bottles of 750 ml

TECHNICAL INFORMATION

Variety: Tinta del País plot blend with 5% of white varieties, mainly Albillo Mayor.

Vineyards: The grapes come from several old vineyards located in the village of Matanza de Soria with an approximate altitude of 935 meters.

Soil: Shallow ferrous clay soils and calcareous subsoil mixed with fine sands.

Yield: Low yield, collected in boxes of 15 Kg. After cooling the harvest over night to 8°C, a double selection of the bunch is made.

Maceration: Cold soak for 5-7 days at 8 °C until the start of alcoholic fermentation.

Alcoholic Fermentation: In open containers, for 7-9 days at 24 °C.

Malolactic fermentation: French oak barrels.

Ageing in barrels: 17 months in French oak barrels of 300L, 400 and 500 L

Analysis:

Alcohol Content: 14,5 % Vol.

Total acidity: 4,9 g/l.

Residual sugar: < 2.2 gr/l.

PH: 3.61.

Filtering: Light. ---- **Contains Sulfites** ---

**May contain sediments*



PACKAGING INFORMATION

Cork: DS100 Natural Extra/Flower 49x24.

Rigorous quality control that guarantees the inspection of each of the stoppers of the lot, to detect foreign aromas, including TCA.

Box dimensions: 320x98x320 mm.

Material: Cardboard, 3 bottles.141 American pallet boxes.



Bodegas & Viñedos

El Lagar de Isilla

PARAJE PEÑALOBOS

Named after an area where wolves once passed by at an altitude of 900m.

Old 100-year-old vineyard with low yields, of 800-1,000 kg/ha. Very poor soils, of sands mixed with clay on the surface and calcareous subsoil. The vines are located in an exposed and very ventilated area that allows for a very natural viticulture.

It is made with the field blend of Tinta del País and with 5% of white varieties, mainly Albillo Mayor.

VISUAL: Very intense bright cherry red wine, with bluish rim.

NOSE: Powerful aromatic intensity with aromas of ripe black fruit, licorice, pipe tobacco, truffle, balsamic and hints of scrubland (rosemary, juniper) typical of the environment and barrel aging.

PALATE: Rich and delicious with a very noble feeling of freshness. Enveloping, intense and powerful. Very long, complex and serious wine.



BASIC DATA

Name: El Lagar de Isilla -Paraje Peñalobos

Origin: D.O Ribera del Duero

Winemaker: Aurelio García.

Production: Limited according to the vintage. Bottles numbered 750 ml and 1500 ml.

TECHNICAL INFORMATION

Variety: Tinta del País plot blend with 5% of white varieties, mainly Albillo Mayor.

Vineyards: A set of 3 vineyards over 100 years old located in the municipality of Peñaranda (Burgos), at 900 m altitude.

Soil: From sand mixed with clay and calcareous subsoil. Very poor soils.

Yield: 800-1000 Kg/ha, collected in boxes of 15 Kilos. After cooling the harvest overnight to 8°C, a second selection of the bunch is made.

Maceration: Cold soak for 5-7 days at 8 °C until the start of alcoholic fermentation.

Alcoholic Fermentation: In an open container, for 7-9 days at 24 °C.

Malolactic fermentation: French oak barrels.

Ageing in barrels: Up to 17 months in French oak barrels. Barrels of 300l, 400L Y 500L, with a medium toast.

Analysis:

Alcoholic Content: 14,5 % Vol.

Total acidity: 4,80 g/l.

Residual sugar: < 0.2 g/l.

PH: 3.50.

Filtering: Light

---- Contains Sulfites ----

PACKAGING INFORMATION

Cork: DS100 Natural Extra/Flower 49x24. Rigorous quality control that guarantees the inspection of each of the stoppers of the lot, to detect strange aromas, including TCA.

Box dimensions: 320x98x320 mm.

Material: Cardboard of 3 bottles 750 ml.141 cj American pallet.

1 bottle wood 1.5 L





Bodegas & Viñedos

El Lagar de Isilla

COLECCIÓN ESPECIAL

RESERVA DE LA FAMILIA

Limited edition, according to vintages. Composed of the coupage or mixture of several vintages. Each bottle is numbered being unique and exclusive. We wanted to show the philosophy of the family by fusing the avant-garde in winemaking with the tradition of aging in our underground winery from the fifteenth century in Aranda de Duero.

VISUAL: Deep and bright cherry red color, with orange highlights denoting the aging and age of the wine.

NOSE: High intensity on the nose, predominating a complexity of black and fresh fruit, scrubland and spices with toasted and vanilla.

PALATE: This is a very elegant wine, reminiscent of those complex aromas that we have noticed on the nose. It is ample and fresh. Silky and powerful. Retronasal with hints of chocolate with mint, black and ripe fruit, long and very deep.



BASIC DATA

Name: El Lagar de Isilla- Special Collection Reserva de la Familia

Origin: D.O Ribera de Duero

Winemaker: Aurelio García.

Production: Limited according to the vintage. Numbered bottles of 750 ml.

TECHNICAL INFORMATION

Variety: 85% Tinta del País, 13% Cabernet Sauvignon and 2% Albillo Mayor.

Vineyards: Vineyards over 70 years old, in the municipality of Guma.

Soil: 100% sandy soils.

Yield: Low yield, around 2,000 Kg/ha, collected in boxes of 15 Kilos. After cooling the harvest for one night to 8°C, a second selection of the cluster is made.

Maceration: Cold soak for 5-7 days at 8 °C

Alcoholic Fermentation: Over 7-9 days at 24 °C.

Malolactic fermentation: French oak barrels.

Ageing in barrels: Minimum 18 months in French oak barrels of 500L and 600L

Analysis:

Alcohol Content: 15% Vol.

Total acidity: 4.7 g/l.

Residual sugar: < 2.2 g/l.

pH: 3.44.

Filtering: Light.

**May contain sediments*

--- Contains Sulfites ---

PACKAGING INFORMATION

Cork: Natural Extra 49x24.

Individual Box Dimensions:

130x95x370 mm.

Material: Cardboard.

Boxes per pallet:

AMERICAN: 288 boxes.

El Lagar de Isilla
COLECCIÓN ESPECIAL
RESERVA DE LA FAMILIA 2016

BOTELLA Nº 0001 DE

Uva procedente de nuestros viñedos más antiguos, de más de 70 años, en el término de Guma.
Con 19 meses en bodega de roble francés.
Es un vino para momentos especiales.

Hemos querido mostrar la filosofía de la familia fusionando la vanguardia en el arte del vidrio con la tradición del vino.
Cada botella esta numerada siendo única y exclusiva.

VINO TINTO / RED WINE

85% Tinta del País
13% Cabernet Sauvignon
2% Albillo Mayor

Producto de España
Product of Spain
Contiene sulfites
Contains sulfites
www.lagarisilla.es

RIBERA DE DUERO
Elaborado y embotellado por
BODEGAS
EL LAGAR DE ISILLA, S.A.
LA VID - BURGOS - ESPAÑA
bodegas@lagarisilla.es
R.E.Nº 8010/BU-01

RIBERA DEL DUERO Denominación de Origen 750ml. 15% Vol.



2023

TOP 100 WINE RIBERA DEL DUERO 2023 TIM ATKIN

El Lagar de Isilla **vino de viña Parcela La Sabina San Juan del Monte 2020**

95 puntos

El Lagar de Isilla **vino de viña Parcela Vallejo Peñaranda de Duero 2020**

93 puntos

El Lagar de Isilla **Paraje Peñalobos 2020**

93 puntos

El Lagar de Isilla **Langa de Duero 2020**

92 puntos

El Lagar de Isilla **Matanza de Soria 2020**

92 puntos

El Lagar de Isilla **Albillo Mayor 2021**

90 puntos



2022

TOP 100 WINE RIBERA DEL DUERO 2022 TIM ATKIN

El Lagar de Isilla **Peñaranda de Duero 2019**

92 points

El Lagar de Isilla **Langa de Duero 2020**

92 points

El Lagar de Isilla **Vino de viña La Sabina 2019**

92 points

El Lagar de Isilla **Matanza de Soria 2019**

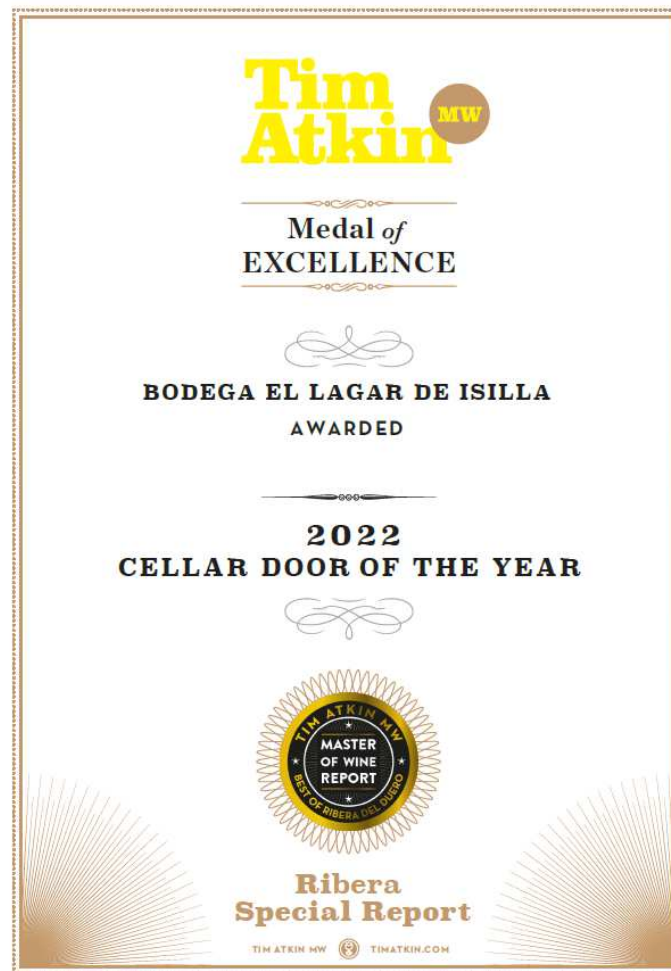
90 points

El Lagar de Isilla **Albillo Mayor 2020**

90 points

El Lagar de Isilla **Paraje Peñalobos 2019**

94 points



AWDARS AND QUALIFICATIONS



*El Lagar de Isilla Group is celebrating as we have received the **medal of excellence** from Tim Atkin, Master of Wine, for the best Ribera del Duero Winery 2022 with wine tourism experience. **Cellar Door of the Year** which reflects the fantastic transmission of wine culture that Bodegas El Lagar de Isilla has been dedicating for years to their clients.*

All this experience over the years dedicated to tasting premium wines, has put our focus on wine tourism project onto the Podium of the Master of Wine.

PEÑÍN WIDE WINES FROM SPAIN

El Lagar de Isilla **Colección Especia Reserva de la Familia 2016**

93 points

El Lagar de Isilla **Langa de Duero 2018**

92 points

El Lagar de **Albillo Mayor 2020**

88 points

El Lagar de Isilla **Matanza de Soria 2019**

91 points

El Lagar de Isilla **Paraje Peñalobos 2019**

93 points

El Lagar de Isilla **San Juan del Monte 2019**

93 points

FALSTAFF RIBERA DEL DUERO TROPHY 2022 – GERMAN MAGAZINE

El Lagar de Isilla **Albillo Mayor 2020**

92 points

VIVIR EL VINO – SPANISH MAGAZINE

El Lagar de Isilla **Vino de viña La Sabina 2019**

97 points

El Lagar de Isilla **Peñaranda de Duero 2019**

93 points

El Lagar de Isilla **Langa de Duero 2019**

96 points

El Lagar de Isilla **Paraje Peñalobos 2019**

96 points

WEIN + MARKT – GERMAN MAGAZINE

El Lagar de Isilla **Colección Especia Reserva de la Familia 2016**

92 points



INTERNATIONAL WINE AND SPIRITS AWARDS

El Lagar de Isilla **Colección Especia Reserva de la Familia 2016**

Great Gold Medal 95 - 100 points

El Lagar de **Albillo Mayor 2020**

Gold Medal 90-94 points

El Lagar de Isilla **Reserva 2016**

Gold Medal 90-94 points

2021

PEÑÍN WIDE WINES FROM SPAIN

El Lagar de Isilla **Colección Especia Reserva de la Familia 2015**

94 points

El Lagar de **Albillo Mayor 2019**

89 points

El Lagar de **Isilla Crianza 2018**

89 points

El Lagar de Isilla **Peñaranda de Duero 2018**

92 points

El Lagar de Isilla **Paraje Peñalobos 2018**

93 points

El Lagar de Isilla **Reserva 2016**

88 points

2020

PEÑÍN WIDE WINES FROM SPAIN

El Lagar de Isilla **Colección Especia Reserva de la Familia 2015**

93 points

El Lagar de Isilla **Paraje Valdelacueva 2016**

93 points

El Lagar de Isilla **Gestación 2016**

90 points

El Lagar de Isilla **Roble 122 días 2018**

88 points ****

2019



INTERNATIONAL WINE AWARDS

El Lagar de Isilla **Paraje Valdelacueva 2016**

Great Gold Medal 95-100 points

El Lagar de Isilla **Albillo Viñas Viejas 2017**

Gold Medal 90-94 points

El Lagar de Isilla **Verdejo 2018**

Silver Medal 85-89 points

El Lagar de Isilla **Roble 122 días 2018**

Silver Medal 85-89 points

El Lagar de Isilla **Crianza 2016**

Silver Medal 85-89 points

El Lagar de Isilla **Joven 2018**

Bronze Medal 80-84 points

El Lagar de Isilla **Rosado 2018**

Bronze Medal 80-84 points

CATAVINUM WORD WINE & SPIRITS COMPETITION

El Lagar de Isilla **Colección Especia Reserva de la Familia 2015**

Great Gold Medal

El Lagar de Isilla **Vendimia Seleccionada 2015**

Gold Medal

El Lagar de Isilla **Gestación 2016**

Gold Medal

El Lagar de Isilla **Crianza 2016**

Silver Medal

El Lagar de Isilla **Joven 2018**

Silver Medal

El Lagar de Isilla **Rosado 2018**

Silver Medal

El Lagar de Isilla **Verdejo 2018**

Silver Medal

PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Gestación 2016**

92 points

El Lagar de Isilla **Vendimia Seleccionada 2014**

91 points

El Lagar de Isilla **Crianza 2015**

89 points



El Lagar de Isilla **Roble 2016**

88 points

El Lagar de Isilla **Reserva 2014**

88 points

2018

ZARCILLO AWARDS 2018

El Lagar de Isilla **Vendimia Seleccionada 2014**

Silver Medal

INTERNATIONAL WINE AWARDS

El Lagar de Isilla **Vendimia Seleccionada 2015**

Gold Medal 90-94 points

El Lagar de Isilla **Reserva 2014**

Gold Medal 90-94 points

El Lagar de Isilla **Gestación 2016**

Gold Medal 90-94 points

El Lagar de Isilla **Crianza 2015**

Silver Medal 85-89 points

PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Colección Especial Reserva de la Familia 2011**

93 points

El Lagar de Isilla **Gestación 2015**

91 points

El Lagar de Isilla **Vendimia Seleccionada 2014**

90 points

El Lagar de Isilla **Reserva 2012**

89 points

El Lagar de Isilla **Crianza 2013**

89 points

El Lagar de Isilla **Joven 2016**

86 points

El Lagar de Isilla **Roble 2015**

88 points

DECANTER WORD WINE AWARDS 2018

El Lagar de Isilla **Gestación 2015**



Bronze Medal

2017

INTERNATIONAL WINE AWARDS

El Lagar de Isilla **Colección Especial Reserva de la Familia 2011**

Great Gold Medal 95-100 points

El Lagar de Isilla **Vendimia Seleccionada 2014**

Gold Medal 90-94 points

El Lagar de Isilla **Reserva 2012**

Gold Medal 90-94 points

El Lagar de Isilla **Crianza 2013**

Gold Medal 90-94 points

El Lagar de Isilla **Verdejo 2016**

Silver Medal 85-89 points

El Lagar de Isilla **Roble 2015**

Silver Medal 85-89 points

El Lagar de Isilla **Gestación 2014**

Silver Medal 85-89 points

El Lagar de Isilla **Rosado 2016**

Bronze Medal 80-84 points

El Lagar de Isilla **Joven 2016**

Bronze Medal 80-84 points

ULTIMATE WINE CHALLENGE

El Lagar de Isilla **Gestación 2015**

93 points (90-94 Excellent, highly recommended)

El Lagar de Isilla **Vendimia Seleccionada 2014**

87 points

PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Roble 2014**

89 points ****

El Lagar de Isilla **Crianza 2012**

89 points

El Lagar de Isilla **Reserva 2012**

89 points

El Lagar de Isilla **Vendimia Seleccionada 2012**



90 points

TEXON INTERNATIONAL WINE AWARDS

El Lagar de Isilla **Gestación 9 meses 2014**

Bronze Medal

2016

PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Joven 2014**

85 points ****

El Lagar de Isilla **Roble 2013**

88 points ****

El Lagar de Isilla **Crianza 2011**

89 points

El Lagar de Isilla **Gestación 9 meses 2012**

91 points ***

El Lagar de Isilla **Reserva 2010**

91 points

El Lagar de Isilla **Vendimia Seleccionada 2011**

90 points

2015

DECANTER MAGAZINE "PANEL TASTING" RIBERA DEL DUERO

El Lagar de Isilla **Crianza 2011**

Bronze Medal World Wine Awards

El Lagar de Isilla **Crianza 2011**

Bronze Medal Asia Wine Awards

WINE ENTHUSIAST MAGAZINE

El Lagar de Isilla **Reserva 2010**

90 points

El Lagar de Isilla **Crianza 2011**

89 points

El Lagar de Isilla **Roble 2011**

93 points



ZARCILLO 2015 INTERNATIONAL WINE PRIZE

El Lagar de Isilla Reserva 2011

Silver Medal

PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla Reserva 2009

92 points

El Lagar de Isilla Vendimia Seleccionada 2009

90 points

El Lagar de Isilla 9 meses 2011

87 points

El Lagar de Isilla Crianza 2010

91 points****

2014

DECANTER MAGAZINE "PANEL TASTING" RIBERA DEL DUERO

El Lagar de Isilla Crianza 2010

88 points

DECANTER 2014

El Lagar de Isilla Reserva 2009

Silver Medal

PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla Reserva 2009

90 points

El Lagar de Isilla Vendimia Seleccionada 2009

91 points

El Lagar de Isilla Gestación 9 meses 2011

87 points

El Lagar de Isilla Crianza 2010

89 points

2013

CONCOURS MONDIAL DE BRUXELLES

El Lagar de Isilla Vendimia Seleccionada 2009

Silver Medal



PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Vendimia Seleccionada 2009**

91 points

El Lagar de Isilla **Joven 2011**

87 points

El Lagar de Isilla **Gestación 9 meses 2008**

87 points

El Lagar de Isilla **Roble'07**

88 points

El Lagar de Isilla **Crianza '09**

88 points

REPSOL GUIDE FROM THE BEST WINES OF SPAIN

El Lagar de Isilla **Vendimia Seleccionada 2009**

91 points

El Lagar de Isilla **Crianza 2009**

89 points

2012

1ST PRIZE OF BEST WINES OF SPAIN FOR USA

El Lagar de Isilla **Crianza 2009**

Silver Medal

“E BOCA” PRIZE FROM ASA (ASOCIATION OF SOMMELIERS FROM AVILA)

El Lagar de Isilla **Crianza 2009**

Silver Medal

CONCURSO VINALIES INTERNACIONALES 2012

El Lagar de Isilla **Verdejo 2011**

Best white wine

PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Vendimia Seleccionada 2009**

Silver Medal



2011

DECANTER MAGAZINE "PANEL TASTING" RIBERA DEL DUERO

El Lagar de Isilla **Vendimia Seleccionada 2007**

88 points

El Lagar de Isilla **Rosado 2009**

88 points

El Lagar de Isilla **9 meses 2008**

88 points

El Lagar de Isilla **Roble 2007**

87 points

PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Reserva 2007**

Highly recommended

REPSOL GUIDE FROM THE BEST WINES OF SPAIN

El Lagar de Isilla **9 Meses Gestación 2009**

1er Premio Categoría Tintos Roble

El Lagar de Isilla **Crianza 2007**

89 points

GUÍA DE VINO COTIDIANO

El Lagar de Isilla **Joven 2009**

7,3 points

El Lagar de Isilla **Crianza 2007**

7 points

2010

CONCURSO MUNDIAL DE BRUSELAS

El Lagar de Isilla **Reserva 2006**

Silver Medal

1º CONCURSO DE MEJORES VINOS ESPAÑOLES PARA ASIA

El Lagar de Isilla **Reserva 2006**

Silver Medal

GUÍA REPSOL DE LOS MEJORES VINOS DE ESPAÑA



El Lagar de Isilla **Vendimia Seleccionada 2006**

92 points

El Lagar de Isilla **Crianza 2007**

90 points

GUÍA DE ORO WINES FROM SPAIN

El Lagar de Isilla **Vendimia Seleccionada 2006**

Gold Medal

El Lagar de Isilla **Reserva 2005**

Silver Medal

El Lagar de Isilla **Crianza 2007**

Silver Medal

El Lagar de Isilla **Roble 2007**

Bronze Medal

PEÑÍN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Vendimia Seleccionada 2006**

89 points

El Lagar de Isilla **Reserva 2004**

89 points

El Lagar de Isilla **Crianza 2006**

89 points ***

El Lagar de Isilla **Gestación 9 meses 2007**

84 points

El Lagar de Isilla **Roble 2006**

86 points ****

2009

PEÑÍN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Vendimia Seleccionada 2006**

92 points

El Lagar de Isilla **Crianza 2005**

90 points

El Lagar de Isilla **Roble 2006**

Bronze Medal

GOLD GUIDE WINES FROM SPAIN

El Lagar de Isilla **Vendimia Seleccionada 2006**

AWDARS AND QUALIFICATIONS

Silver Medal

El Lagar de Isilla **Reserva 2004**

Gold Medal

El Lagar de Isilla **Crianza 2005**

Bronze Medal

PEÑIN GUIDE WINES FROM SPAIN

El Lagar de Isilla **Vendimia Seleccionada 2006**

89 points

El Lagar de Isilla **Reserva 2004**

88 points

El Lagar de Isilla **Crianza 2005**

90 points

El Lagar de Isilla **9 meses 2006**

84 points

El Lagar de Isilla **Roble 2006**

84 points

CATAVINUM GUIDE WINES FROM SPAIN

El Lagar de Isilla **Reserva 2004**

Gold Medal



El Lagar de Isilla
www.lagarisilla.es

Bodega de elaboración
 Viñedos
 Hotel Enológico,
 Restaurante y Asador
 Tienda Delicatessen

C/Camino Real, 1
 09471 La Vid (Burgos)
bodegas@lagarisilla.es
hotel@lagarisilla.es
enoturismo@lagarisilla.es
 TEL.: (+34) 947 53 04 34