



Bodegas & Viñedos

El Lagar de Isilla

JOVEN

Wine tasting notes: Clean and bright with a medium intensity cherry red with purple glints showing its youth. High intensity mature red fruits: blackberry, blackcurrant and wild berries on the nose. Smooth and long lingering with black and red fruit berry fresh flavours.

Gastronomy: Recommended with white and red meats on the grill and with tapas.



GENERAL INFORMATION

Oenologist: Aurelio García.

Production: 35.000 bottles of 750 ml.

TECHNICAL INFORMATION

Grape variety: 100% Tempranillo (Tinta del País).

Vineyard: clay soils from Ribera del Duero (our vineyards from San Juan and Guma)

Maceration: cold maceration at 8°C for 4 days.

Alcoholic Fermentation: for 7 days at 22°C with autochthonous yeasts.

Malolactic Fermentation: in stainless steel tank.

Analysis:

Alcohol content: 14 % Vol.

Acidity: 4,30 g/l.

Sugar content: < 2 g/l.

pH: 3,8.

Filtration: Light.



PACKAGING INFORMATION

Cork: synthetic 44x21

Case: 12 bottles

Case Dimensions: 306 x 227 x 313 mm

Material: Cardboard

Number of cases in a pallet:

AMERICAN: 15x4 = 60 cases = 720 bottles.

EUROPEAN: 12x5 = 60 cases = 720 bottles

