



Lacort Crianza D.O.Ca. Rioja

At the dawn of the 20th Century Mariano J. Lacort founded the historical and family winery, Bodegas Lacort in the heart of La Rioja Region.

Lacort wines are a tribute to one of the driving forces of modern Rioja viticulture.

Grape varieties: Tempranillo (80%) and Garnacha (20%)

Origin: Rioja Alta and Rioja Alavesa.

Soil/vines: Clay and limestone. Bush vines.

Picking: Hand picking.

Vinification: Destemming, fermentation at temperature controlled stainless steel tanks for eight days.

Aging: Twelve months in American oak barrels with racking every six months. Then the wine ages in our cellars for at least 12 additional months.

Tasting notes: Fruity bouquet of cherry and redcurrant fruit with subtle hints of oak. Silky smooth mouthfeel integrating fruit and oak perfectly. Long, persistent and satisfying finish.

Food Pairing: Roasted red meat and grilled meats.

Alcohol content: 13.5% by vol.

Formats: 750ml/12 bottles

Serving temperature: 62°-64°C

