



## Lacort Gran Reserva 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 (90%), Garnacha (10%), Mazuelo (5%) and Graciano (5%)

**Origin:** Rioja Alta and Rioja Alavesa.

**Soil:** Clay and limestone.

**Picking:** Hand picking.

**Winemaking process:** The must was fermented with the grape skins and was stirred several times a day (this improves the extraction of color and provides a constant temperature). Fermentation lasted 10 days and the wine was left in contact with the grape skins another seven. The average temperature during fermentation was 79°F.

**Aging:** Was done in American white oak casks (Medium-Toast from Ohio) for 36 months with racking every 6 months. Then the wine ages in our cellars for at least 36 additional months.

**Tasting:** Red, with intense hues. The nose shows an aromatic intensity. To the palate it is velvety and elegant with a powerful finish.

**Food Pairing:** Red meat stews, game, strong and spiced cured cheeses.

**Alcohol Content:** 13.5% by vol.

**Formats:** 750ml/12 bottles

**Serving Temperature:** 62°-64°F

