



## Lacort 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 (80%), Garnacha (15%) and Mazuelo (5%)

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

**Soil/Vines:** Clay and limestone. Bush vines.

**Picking:** Hand picking.

**Winemaking process:** The must was fermented with the grape skins and was stirred several times a day. Fermentation lasted nine days and the wine was left in contact with the grape skins another five. The average temperature during fermentation was of 77°F.

**Aging:** American white oak casks for 18 months with racking every 6 months. Then the wine ages in our cellars for at least 18 additional months.

**Tasting:** Bright ruby color with intense hues. Exhibits an aromatic intensity on the nose. Velvety and elegant with a powerful finish on the palate.

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

**Formats:** 750ml/12 bottles

**Serving Temperature:** 62°-64°C

