



Lacort Rosé 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: Garnacha (50%) and Viura (50%)

Origin: Rioja Alta and Rioja Alavesa.

Soil: Clay and limestone.

Picking: Hand picking.

Winemaking process: The different grape varieties are mixed in equal proportions. The fruit is stalked and softly milled. The must remains with the grape skins during 12 hours and is later pressed. The must is fermented in stainless steel containers with temperature control systems. The average fermentation temperature is 68°F.

Tasting Notes: Raspberry-colored with salmon-pink hues. Very brilliant. The nose shows raspberry and citric fruits. To the palate it is fresh, tasty and very broad. Very persistent.

Food Pairing: Very versatile with food. Excellent paired with salads, shellfish, hearty fish and light meats.

Alcohol Content: 12.5% by vol.

Formats: 750ml/12 bottles

Serving Temperature: 46°-50°F



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