



RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA

MARIANO J. LACORT

LACORT

CRianza



A PRINCIPIOS DEL SIGLO XX MARIANO J. LACORT  
FUNDO BODEGAS LACORT.  
ESTE CRianza RINDE HOMENAJE A UN IMPULSOR  
DE LA VITICULTURA RIOJANA MODERNA.

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# MARIANO J. LACORT

## LACORT CRIANZA

*At the beginning of the 20th Century  
Mariano J. Lacort founded Bodegas Lacort in Haro.  
This wine is a homage to one of the driving forces of modern Riojan viticulture.*

### VINES

Made from Tempranillo and Red Garnacha from vineyards in the 3 sub-areas in Rioja with different soil types: Rioja Alta, Rioja Alavesa and Rioja Oriental, northward-facing in the foothills of the Sierra de la Demanda.

### PREPARATION

Once the fruit has been chosen, the preparation is based on de-stemming the bunches and a light pressing of the grapes, prior to alcoholic and malolactic fermentation.

### AGEING

The wine is aged in medium-roasted white American (Ohio) and French oak barrels for 14 months, with decanting every 4 months to facilitate the natural filtering process. It then stays for 6 months in the bottle for refinement.

### TASTING

Cherry red in colour with a ruby rim; red fruit overtones present in the nose, it is smoky with hints of liquorice. In the mouth, it is clean, tasty, fresh and balanced. It has a lengthy finish, both fruity and spicy.

### PAIRING

Pulses, white meats and grilled meat, sheep cheese, pasta and fried food in general.



80% Tempranillo,  
20% Garnacha



14 months in American  
and French oak



Cherry red with  
a ruby rim



Red fruit and smoky  
with hints of liquorice



Clean, tasty and  
balanced; a fruity,  
spicy finish



13.5% by vol.



18 °C

### BODEGAS LACORT

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