



RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA

MARIANO J. LACORT

LACORT

GRAN RESERVA



AT THE BEGINNING OF THE 20th CENTURY,  
MARIANO J. LACORT FOUNDED BODEGAS  
LACORT. THIS RED WINE IS A HOMAGE TO ONE  
OF THE DRIVING FORCES OF THE MODERN  
RIOJAN VITICULTURE.

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# MARIANO J. LACORT

## LACORT GRAN RESERVA

*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 Rioja viticulture.*

### VINES

Made from Tempranillo, Graciano and Mazuelo 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 new and second-year medium-roasted white American (Ohio) and French oak barrels for 30 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for 36 months for refinement.

### TASTING

Ruby red in colour with russet hues. Complex in the nose, good intensity, balsamic, spicy, leathers, tobacco; all of this over a delightful candied fruit backdrop. A very enticing combination. In the mouth elegant, tasty, highly aromatic, voluptuous tannins still present in the classical style and lasting through the aftertaste.

### PAIRING

Roasted red meats, game, cured, intense and spicy cheeses.



70% Tempranillo,  
20% Graciano,  
10% Mazuelo



30 months in American  
and French oak



Ruby red with  
russet hues



Complex, good  
balsamic intensity,  
tobacco



Elegant, tasty,  
highly aromatic,  
voluptuous tannins



14% by vol.



18 °C

### BODEGAS LACORT

Cabo Noval, 2 - 26009 Logroño - La Rioja (Spain)  
Tlf. +34 941 25 13 00