



RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA
MARIANO J. LACORT
LACORT
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 founded Bodegas Lacort in Haro.
This wine is a homage to one of the driving forces of modern Rioja viticulture.*

VINES

Made from Tempranillo, Red Garnacha 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 medium-roasted white American (Ohio) and French oak barrels for 18 months, with decanting every 6 months to facilitate the natural filtering process. It then stays in the bottle for refinement.

TASTING

Ripe cherry in colour with ruby-red hues and a medium-high depth; in the nose fairly intense aromas and elegant classicism, ripe red fruit, jam, toffee, chocolate and cocoa, aromatic herbs, cedar and spices. In the mouth well-structured, tasty, good balance and a good fruity sensation. Broad and elegant through the mouth. A ripe, deep finish. High quality aromatic aftertaste.

PAIRING

Pulses, soup and broths, grilled meats/meat in sauces, roasts.



80% Tempranillo,
15% Garnacha,
5% Mazuelo



18 months in American
and French oak



Ripe cherry with
ruby-red hues



Good intensity,
red fruit, toffee,
chocolate, cedar



Well-structured and
balanced, tasty, good
fruity sensation



13.5% by vol.



18 °C

BODEGAS LACORT

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