

DENOMINACION DE ORIGEN CALIFICADA MARIANO J. LACORT

LACORT Rosé

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.

PREPARATION

De-stem the bunches, then lightly press the grapes. Must fermentation is achieved in contact with the grape skin over 12 hours in stainless steel vats at a controlled 20 °C.

TASTING

An "onion skin" colour with orangey hues. Very bright. Hints of raspberry and citrus fruits stand out in the nose. In the mouth: refreshing, tasty and intense. Very persistent.

PAIRING

Hors d'oeuvres, light meals, salads and white meat.



50% Viura, 40% Tempranillo, 10% Garnacha



Refreshing, tasty, intense and persistent



"Onion skin" with orangey hues



12.5% by vol.



Raspberry and citrus fruit



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