



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

MARIANO J. LACORT

LACORT

TEMPRANILLO



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

This wine is made of Tempranillo which are cultivated from different types of soil of the 3 subzones of Rioja: Rioja Alta, Rioja Alavesa and Rioja Oriental in the slopes of the Mountain of la Demanda.

PREPARATION

The traditional system and modern technologies are well combined in making this wine. The alcoholic fermentation is realized in stainless steel tanks at a controlled temperature (max. 28 °C). 75% of the fermentation is proceeded with destemmed grape juice while the rest 25% is with carbonic maceration within the grape, which makes a fruity wine with low tannin. After the alcoholic fermentation (of 8 days), a maceration (of 7 days) is proceeded following the racking. When the lactic acid fermentation ends, the wine will be clarified and stabilized in low temperature.

AGEING

This wine takes at least 4 months in barrel and then 6 months in bottle to make it perfect before getting ready to the market.

TASTING

The wine shows an intense and bright ruby which is a typical color of wines of Tempranillo. A light fruity smell is sensed. It's slightly unctuous with a good persistence in the mouth.

PAIRING

Perfect with rice, pasta, legume, vegetables, white meat with sauce, red meat, semi-cured cheese.



100% Tempranillo



4 months in American oak



Intense ruby



Light and fruity



Unctuous, good persistence



13% by vol.



18 °C

BODEGAS LACORT

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