



**BODEGAS CICERÓN**  
RIOJA



## CICERÓN AUTHOR'S WINE

**GRAPE VARIETY:** Tempranillo 50 %, Graciano 50 %.

**WINE-MAKING PROCESS:** The harvest starts only when the grapes achieve the optimum level of phenolic ripeness. The choice of harvesting by hand, using 20kg baskets, is backed up by two main reasons: The first and most important one is to dispose of those grapes which, at first sight, don't show to meet the quality standards; the second one, to avoid breaking the grapes.

Fermentation is carried out in steel deposits under controlled temperature. These deposits are charged up several times a day to extract the aromatic compounds and the colour brightness.

**COLOUR:** Bright and clean purple color.

**AROMA:** High aromatic potential. Very rich in floral and fresh fruit nuances, mainly red berries, cherries and strawberries.

**FLAVOUR:** It is very pleasant and fresh in mouth, with fruit well-structured notes. Balanced and rounded wine with a long ending.

