



**BODEGAS CICERÓN**  
RIOJA



## LARRADES WHITE WINE

**GRAPE VARIETY:** Viura 90%, White Garnacha 10%.

**WINE-MAKING PROCESS:** 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.

The selected grapes soak for 24 hours. Then, the bloom grape juice is extracted to stainless steel deposits where the fermentation is carried out at low temperatures to avoid losing aromatic compounds.

**COLOUR:** Straw yellow with green iridescences. Bright and clean colour.

**AROMA:** High aromatic potential. It is very rich in pip fruit (apples and pears), citric and tropical nuances.

**FLAVOUR:** It is fresh in mouth, with a pleasant acidity. Fruity, sweet and unctuous wine with persistent flavours and a nice after-taste feeling.

