



BODEGAS CICERÓN
RIOJA



LARRADES CRIANZA

VARIEDAD DE LA UVA: Tempranillo 70 %, Garnacha 15 %, Graciano 15 %.

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.

AGEING: 14 months in French and American oak barrels (225l); and 8 months in the bottle.

COLOUR: Mid-high intensity cherry red.

AROMA: Red and black berries (strawberry, blackberry, raspberry) perfectly blended with vanilla, cacao, anise and coconut notes.

FLAVOUR: It appears smooth, warm, lush and unctuous. Notes of berries blended with coffee and toasty flavours merge. It is a full-bodied round wine with a long ending.

