



BODEGAS CICERÓN
RIOJA



LARRADES YOUNG WINE

GRAPE VARIETY: Tempranillo 70 %, Garnacha 30 %

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.

