



BODEGAS CICERÓN
RIOJA



LARRADES RESERVA

GRAPE VARIETY: Tempranillo 70%, Graciano 20%, Mazuelo 10%.

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: 24 months in French and American oak barrels (225l); and 12 months in the bottle.

COLOUR: High-intensity cherry red.

AROMA: Black berries, chocolate, vanilla and roasted notes with a touch of mineral marks.

FLAVOUR: The wine appears smooth and silky through the palate. The flavours have become mature with the time and they add fineness and elegance to the wine. The pleasant final feeling remains for a while with wood and fruit notes.

