



BODEGAS CICERÓN
RIOJA



LARRADES SELECTED HARVEST

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

WINE-MAKING PROCESS: The grapes used in the elaboration of this wine come from a selection of different parcels. 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: 10 months in American oak barrels (225l).

COLOUR: Mid-high intensity of purple color with ruby shades.

AROMA: Highlighted liquorice aromas together with ripe fruit, milky and balsamic notes provided by the barrel.

FLAVOUR: Nice and soft first sensations, with mature and sweet tannins. Harmonious and warm wine, with a perfect balance between ripe fruit and oak wood.

