



Caecus Graciano Selección Familiar 2018

Pago de Larrea

Winemaker: Luis Larrea **Region:** Rioja, Spain

Grapes: Graciano (100%)

Profile: Deep purple on the center, with blue hues on the rim. Very aromatic with wild blueberries, aromatic herbs and anise, mint and eucalyptus. The tannins are assertive and the wine has very good acidity, so the time in bottle will increase the quality.

Alc: 13.3%

PH: 3.54

TA: 3.25

Sulfur: 50ppm

Soil: limestone, sand

Altitude: 451m (1480ft)

Vineyard Age: 5 years

Production Size: 500 bottles

Pairing: Grilled octopus, goat, lamb, paella, duck, beet salad, chorizo, steak tips, Philly cheese steak
Cuisines: Spanish, Provencal, American, Portuguese/Brazilian, Churrascaria

Grape Growing: Luis's seven hectare vineyard is a single plot of land on the Ebro River. Near the river the vineyard's soil is sandy. Limestone is concentrated in the upper part. This sub-region, Rioja Alavesa in the Basque Country, is the only one that receives its weather influence from the Atlantic Ocean via the Bay of Biscay. Weather comes off the Atlantic and is blocked by the Cantabrian mountains, but the wind comes down and over to cool the Alavesa. Temperatures here can be a full 15 degrees cooler than in Rioja Alta (Haro) and 25 degrees cooler than the Baja (Logrono). It is prized for its elevated levels of acidity and lower alcohol. Organic farming is easy and the normal practice of small vineyards in this area. Cooler climate allows lower alcohol and higher natural acidity.

Winemaking: Late harvest on November 6th, almost one month later than the rest of the vineyard, to ensure the grapes obtained the correct acidity and sugar levels. After the alcoholic fermentation with controlled temperature in stainless steel tank, the wine was aged in a new French oak barrel for 4 months.

More About the Wine: This is the third year this wine was produced and will be shown to the public outside the family. After two years of trial, the inaugural vintage of Selección Familiar Graciano was released to us in 2017.