



Caecus Ocho 2017

Pago de Larrea

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

Grapes: Tempranillo (100%)

Profile: Soft savory and umami notes from the oak aging blend in well with the power and ripeness of the selected best grapes. Dried fruit notes

Alc: 14.5%

PH: 3.77

TA: 5.3g/L

RS: .7g/L

Sulfur: 76ppm

Soil: limestone, sand

Altitude: 451m (1480ft)

Vineyard Age: 37 years

Production Size: 417

Pairing: Barbecue, Ribs, Pork, Pork Steaks, Mu-shu Pork, Chorizo, Grilled Octopus
Cuisines: American Southern, Spanish, Thai, Vietnamese, Chinese

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: Hand harvesting, special selection of the best grapes. Temperature controlled fermentation in stainless steel with a long extended maceration. Wine is aged for 18 months in barrel (20% new). The barrels are 70% American and 30% French.

More About the Wine: This wine is only produced in warmer vintages when the concentration of flavor is greatest. The grapes for the Ocho come from the highest part of the vineyard. It is a very dry area thus yields are very low, leading to the intense concentration and taste. The first vintage was produced in 2013 on the tenth anniversary of the winery. The name comes from the fact that Luis is the eighth of eight children (Ocho) that along with their parents are co-owners of the winery.