

Caecus Crianza 2016

Pago de Larrea

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. Classic tones of vanilla, coconut, and dill from the American oak aging also help to balance the wine's youthful fruit with more mature aromatic notes.

Pairing: Barbecue, pork ribs, pork steaks, grilled chicken, grilled octopus, paella, chorizo, jamon
Cuisines: American Southern, Spanish, Thai, Vietnamese, Chinese

Alc: 13.5%

Sulfur: 80ppm

Vineyard Age: 38 years

Production Size: 40,000 bottles



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