



8 de Caecus

This is the signature wine of Pago de Larrea, a wine somewhere between a crianza and a reserva. This wine celebrates the eight brothers and sisters who share the adventure of the family winery with their parents.

TECHNICAL SPECIFICATIONS: **Alcohol content:** 14%
Variety: Tempranillo 100%. **Crianza:** 18 months in the barrel and subsequent ageing in the bottle. **Serving temperature:** between 17 and 20°C.

TASTING NOTES: A deep cherry-like color, long and aromatic bouquet with ripe red fruit and special note. It is balanced and fruity on the palate, with the typicality and sweetness typical of tempranillo. The aging in oak imparts a hint of toasted oak and the resulting mouthfeel is so complex and elegant that it invites further tasting. A characteristic wine to go with cured iberic ham, foie, mature cheeses, oily fish, game and all kinds of red meat or grilled meat.

