



## Caecus Reserva

Caecus Reserva only is made using grapes from the best vintages and with fruit that has been very carefully selected on the vine. The malolactic fermentation takes place in new barrels, where the wine begins to take on complex notes. The months spent ageing in barrels with successive rackings followed by maturation in the bottle, allow the wine to achieve the desired concentration, body and diversity of aromas.

**TECHNICAL SPECIFICATIONS:** Alcohol content: 14,5%. Variety: Tempranillo 100%. Crianza: 20 months in the barrel and subsequent ageing in the bottle. Serving temperature: between 17 and 20°C.

**TASTING NOTES:** Intense colour with lively notes typical of tempranillo. Intensely aromatic, candied, balsamic nose. Ample and powerful in the mouth, with balanced tannins that promise longevity. A complex wine, it will age well. Its maturation in the bottle will produce excellent results. Ideal served with all types of pasta, red meat, stews, game, cheese and foie

