



## Caecus Verderon

This is the white wine of Pago de Larrea. It is barrel fermented and amply demonstrates that we can also make great white wines in Rioja.

**TECHNICAL SPECIFICATIONS:** **Alcohol content:** 13,5%. **Variety:** Viura 95% and Malvasía 5%.

**Crianza:** 5 months in an American oak barrel. **Serving temperature:** between 10 and 12°C.

**TASTING NOTES:** Caecus Verderón is a shiny white wine. On the nose, the wine is intense and clean, showing good typicity, with aromas of flowers and white fruit such as apples and bananas, soft hints of coconut and vanilla that add complexity. Tasty on the palate, with a well balanced and slightly citrus acidity that makes it lively and fresh, with a long and pleasant aftertaste. It is ideal as an aperitif and to accompany pasta and rice, poultry, sea food and all kinds of fish (grilled or served in sauce).

