

# PAGO DE CARRAOVEJAS

**2018**

## Pago de Carraovejas

### TASTING NOTES:

Expressive, open, powerful and delicate all at the same time. Complex flavor concentration characterized by floral and spiced nuances that complement the intense fruit flavors. Structured, yet elegant tannins provide its recognizable character and balance.

### TERROIR:

Grown mostly on the lower parts of the estate at 2,789 feet, the soil is primarily fine-grained sandstone blended with clay and limestone that provide excellent water-retention properties.

### WINEMAKING:

Grapes are hand-harvested in the vineyard then undergo a rigorous second and third hand-selection at the winery sorting table. Gently destemmed and transported via gravity to stainless steel tanks for alcoholic fermentation using only indigenous yeast followed by malolactic fermentation in both stainless steel and French Foudre.

### AGEING:

12 months in extra-fine grain French and American oak and 12 months in the bottle prior to release.

### VINTAGE:

The favorable conditions of 2018 began with winter snowfall and rain helping to restore the balance in the vineyard after a climactically extreme 2017. Cover crops helped to naturally control vine vigor that resulted from a wet, cold spring, while hot and dry summer conditions, together with meticulous field work, allowed for optimal ripening and an excellent vintage. The harvest ran from September 29th-October 12th.



*Estate Wine*

VARIETIES:	93% Tempranillo
	4% Cabernet Sauvignon
	3% Merlot
PRODUCTION:	750,000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	15.0% ABV
ACIDITY:	5.4g/L

Peñín: 93  
Vinous Media 2021: 93  
Tim Atkin: 91  
James Suckling: 90

*“ Plenty of juicy, ripe fruit with some dried-strawberry, walnut and chocolate character. Medium to full body, round tannins and a flavorful finish. Fairly straightforward. Drink now.”*

— James Suckling (2018)