

# PAGO DE CARRAOVEJAS

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**2019**

**Anejón**

**TASTING NOTES:**

Polished and vibrant with intense dark berry, floral and cassis flavors. Full of nuance with subtle chocolate undertones and rich minerality – representative of the special sloped terraces on which it is grown.

**TERROIR:**

Grown on the 20-acre “El Anejón” single-plot of terraced vines at 2,950 feet of altitude with 30-40% slope, its compact limestone and calcium-rich soil are what give this wine its special mineral and floral nuances.

**WINEMAKING:**

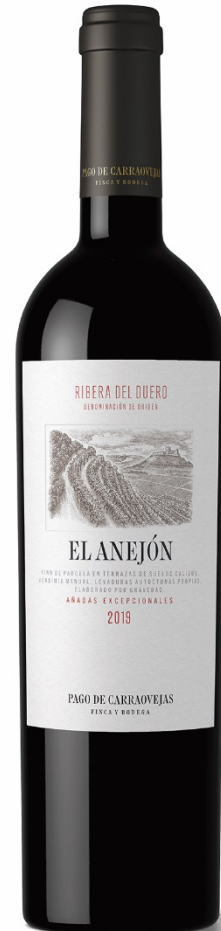
Grapes are hand-harvested in the vineyard then undergo a rigorous second and third hand-selection at the winery sorting table. Gently destemmed and transported via gravity to French oak barrels for alcoholic and malolactic fermentation.

**AGEING:**

18 months in brand new, extra-fine grain French oak.

**VINTAGE:**

The 2019 vintage was characterized by a cold winter with little rainfall. Thanks to the abundant rainfall in 2018, the vineyard retained sufficient water reserves to foster balanced development throughout the vine cycle. Budbreak and flowering developed in a balanced manner for each of the estate’s varieties. Veraison and ripening began around mid-August and the berries grew very uniformly. The harvest began on September 18, when the earliest variety, Merlot, was harvested, followed by Tempranillo and Cabernet Sauvignon, which were harvested on October 6.



**VARIETIES:** 95% Tempranillo  
3% Merlot  
2% Cabernet Sauvignon

**PRODUCTION:** 15,000 bottles

**APPELLATION:** Ribera del Duero

**VITICULTURE:** Sustainable, Practicing Organic

**ALCOHOL:** 15% ABV

94 – James Suckling