

PAGO DE CARRAOVEJAS

2019

Cuesta de las Liebres

TASTING NOTES:

A radical wine at its core. Powerful, firm, round and full of nuanced dark, ripe fruit flavors in perfect balance with sweet spice, chocolate and mineral notes.

TERROIR:

Grown on a single 10-acre plot at 3,120 feet of altitude and 40-50% slope in loamy-limestone and calcium-rich soil.

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 large French Oak foudres for both alcoholic and malolactic fermentation.

AGEING:

30 months in brand new, extra-fine grain French oak and 18 months in the bottle prior to release.

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 5.



VARIETIES:	100% Tempranillo
PRODUCTION:	8,000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	15% ABV

95 – James Suckling