

PAGO DE CARRAOVEJAS

2021

Pago de Carraovejas

TASTING NOTES:

An expressive, balanced, and rich wine recognizable by its violet aromatics and complex, integrated flavors of juicy dark fruit, ripe berries and subtle spiced notes of dark chocolate and coconut.

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 2021 vintage was characterized by a winter with high rainfall, which favored a homogeneous vegetative cycle in the vineyard while spontaneous and sown cover crops helped to control the vigor of the vines. There was a widespread bud break at the end of April without any climatic incidents. The vines did not encounter any interference in the development and evolution of the buds, which resulted in very good yields that were balanced thanks to the thinning technique. The harvest was longer than usual due to occasional periods of rainfall; it began on September 22 and ended on October 14.



VARIETIES:	92% Tempranillo 5% Cabernet Sauvignon 3% Merlot
PRODUCTION:	800,000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	15.0% ABV
ACCOLADES:	

92 – James Suckling
92 – Tim Atkin