

PAGO DE CARRAOVEJAS
FINCA Y BODEGA

ORIGEN · ALMA · EMOCIÓN



PAGO DE CARRAOVEJAS



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LOCATION

Close to Peñafiel, the smooth slopes of the Botijas River Valley create a privileged place to cultivate grapes.

Ideally situated on the Southeast-facing hillside running perpendicular to the Duero River.

The gently rolling slopes of the planes in the center of the valley gradually becoming steeper until abruptly coming to the highest part of the valley at 900 meters above sea level.



THE HISTORY

In 1987 José María Ruiz led a group of Segovians and fellow wine lovers in a project to establish a winery in an area of Spain particularly conducive to growing red wine grapes.

They chose the Ribera del Duero because of its proximity to Segovia and for being one of the most promising areas for quality and future growth.

Peñafiel was the most interesting option because of its historical significance as a red wine producing region within the Ribera del Duero.





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THE HISTORY

The first harvest from Pago de Carraovejas was in 1991, a production of just 70.000 kilos across the first 25 hectares of land.

Across the next few years, both the vineyard and the winery grew at a vigorous, yet controlled and thoughtful, pace governed by a singular criteria to never lose one ounce of quality, eventually growing to the almost 200 hectares of land we have today, 160 of which are used for production.

In addition to the vineyard, our facilities currently occupy over 26.000 m², which combine both tradition and avant-garde through state-of-the-art technology and the utmost respect for natural processes.





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OUR FACILITIES

In total, our facilities cover more than 26,000 m² with impeccable square plots next to the building and stunning view of the Peñafiel Castle and the Valley from the southeast.



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OUR FACILITIES

A winery adapted to the evolution and innovation that marks out time.

Designed to fully respect the natural processes of winemaking using gravity and relying on the natural characteristics of the raw material.



EL VALLE DE CARRAOVEJAS A VISTA DE PÁJARO

EQUILIBRIO EN EL VALLE DEL BOTIJAS

Entre la vegetación ribereña que crece en la estrecha franja del arroyo y los páramos altos, áridos y despejados, se extiende un valle de gran riqueza natural. La complejidad y el equilibrio de este ecosistema marcan decisivamente el carácter de las uvas que cultivamos.

1 PÁRAMOS

EL PAISAJE DE LAS ALTURAS

El valle está coronado por los altiplanos distintivos de la meseta castellana: las parameras. Cruzada por infinidad de caminos rurales, su ancha superficie se dedica mayoritariamente al cultivo del cereal. En sus límites, donde las cuestas inician el descenso, los bosquetes del pinar dan refugio a la fauna autóctona.

2 TERRAZAS DE EL ANEJÓN

BLANCAS TERRAZAS FRENTE A PEÑAFIEL

Las pendientes de El Anejón, junto al pico de Santa María, dan la bienvenida a nuestro valle y acogen uno de los pocos viñedos en terraza que existen en toda la Ribera del Duero. Desde estos bancales de yeso claro contemplamos el castillo de Peñafiel, espectacular en lo alto de su angosta colina.

3 CUESTA DE LAS LIEBRES

LA LADERA BAJO EL PINAR OSCURO

Las vides de la Cuesta de las Liebres, plantadas en vaso vertical, parecen peinar ordenadamente la ladera que sube hacia el bosque. Es nuestra uva más precisa, pura y elegante, donde nace una uva de la variedad tempranillo de un poder y una expresión que emocionan.

4 ESPANTALOBOS

LA MIRADA AL NORTE

Espantalobos es la nueva zona de viñedo de Pago de Carraovejas. Orientado al norte, es un pequeño valle que desciende de los páramos. En este entorno agreste, la vid halla un microclima de gran frescura. Es uno de nuestros lugares de futuro.



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THE VINEYARD

The vineyard is situated 850m above sea level where three different grape varieties are cultivated: Tinto Fino (Tempranillo), Cabernet Sauvignon and Merlot.

We work with two traditional viticulture techniques both adapted to the orography of the land defined as valley viticulture in the central planes of the valley and mountain viticulture in those plots whose slopes are greater than 20% or terraced.



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THE VALLEY OF CARRAOVEJAS

The primary reason for the success and personality of Pago de Carraovejas wines is based in the raw material, its careful selection and exhaustive control throughout the entire ripening process.

We strive to give the utmost respect to our surroundings and, as such, we implement a sustainable viticulture model commonly known in Spain as ‘‘integrated production’’



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THE TERRACES OF EL ANEJÓN

The El Anejón terraces mark the beginning of the Carraovejas Valley. Its steeply sloped hillside is oriented towards the sun with privileged views of the Peñafiel Castle. Here we implement a very characteristic viticulture practice of which there are very few examples in the Ribera D.O.

The narrow terraces are comprised of very compact limestone soil. The presence of calcium salts are what provide its brilliant white tone and which, among another factors, provide such distinct minerality to our bottles.



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LA CUESTA DE LAS LIEBRES

Planted in the vertical Goblet system, the Cuesta de las Liebres vines climb a steep hillside.

Our most coveted setting, where Tempranillo thrives and shows the purest expression of the variety.

It's loamy-limestone soil rich with calcium salts are what give its characteristic white color.

This geology dating back to the Tertiary Period (over 2.6 million years ago), together with the extreme climate of the plateau, are essential elements for the vineyard to transmit its true character full of energy and authenticity.



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ESPANTALOBOS

Espantalobos is our newest plot at Pago de Carraovejas. Located just opposite the winery, oriented to the north, it is a small valley that descends from the moor.

In this rugged environment, the vines are located in their own microclimate. Cool temperatures combined with a special bush vine planting method, typical from the Rhone Valley, allow the grapes to obtain the greatest amount of sunlight and achieve an optimal balance during maturation.



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THE MOOR

The highest point of the vineyard at over 900 meters above sea-level, the moor is comprised of infinite rural pathways.

A naturally rich environment, our vines are grown amidst cereal fields and the native flora and fauna



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THE WINEMAKING



TRIPLE SELECTION

After a rigorous selection by hand in the vineyard, the grapes then undergo a second and third selection in the winery first by bunch and then by individual



RAW MATERIAL

We only select those berries that meet all optimal requirements for our wine production.



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THE WINEMAKING



GRAVITY

The grapes are transported via gravity from their selection in the field until they reach the fermentation tanks, always without the use of pumps, hoses or tubes of any kind, but instead through a small transport tank



PIONEERS

Pago de Carraovejas was one of the first wineries in the Ribera del Duero to implement a gravity system in the winemaking process.



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THE WINEMAKING



IDENTITY

At Pago de Carraovejas we ferment the grapes with yeast and bacteria that is native and unique to our vineyard.



LABORATORY

Our laboratory is ENAC-accredited exclusively for Alma Carraovejas wineries.



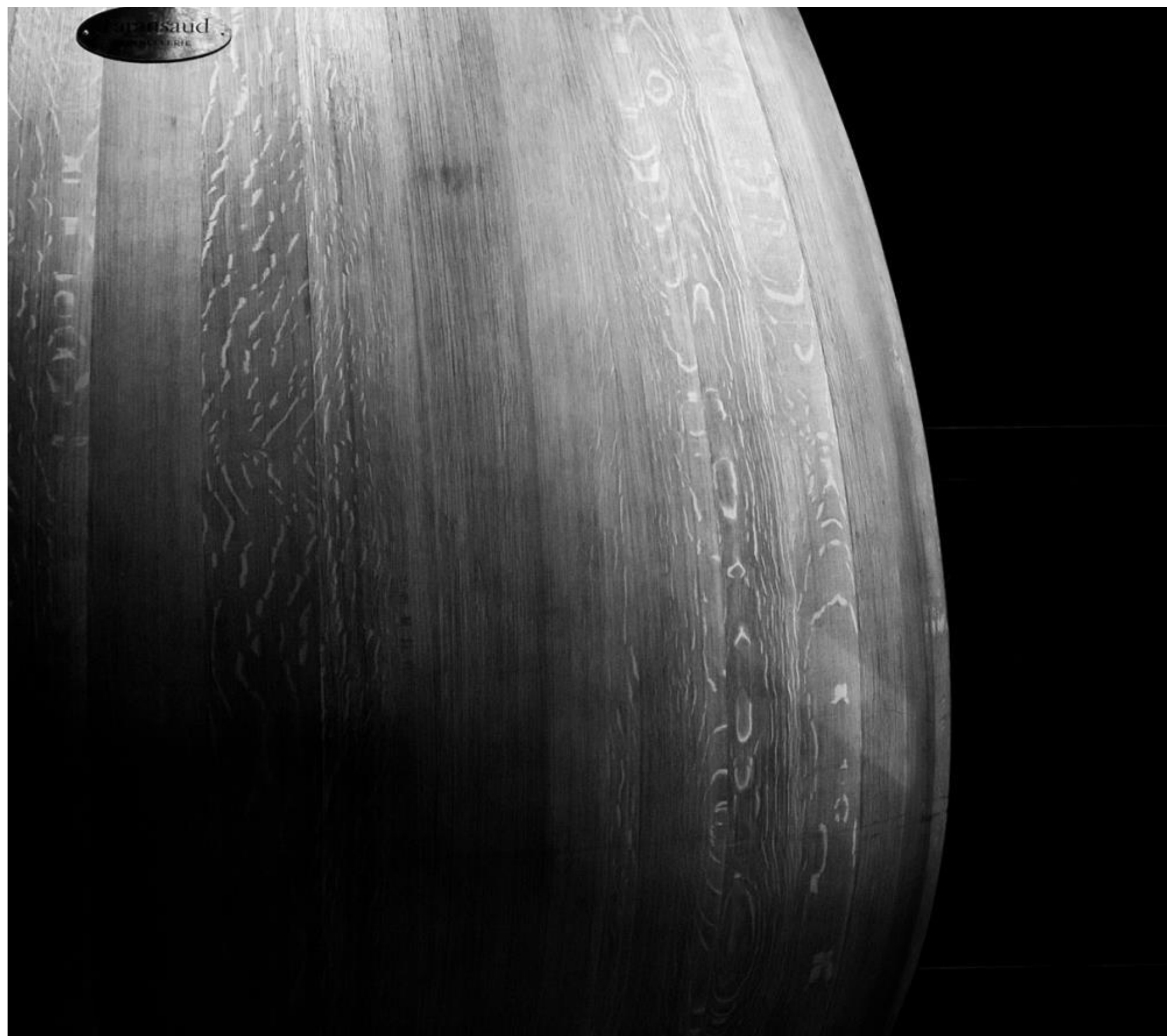


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THE WINEMAKING



FERMENTATION

At Pago de Carraovejas, we utilize various fermentation vats made by the best coopers in France including Taransaud, Radoux and Seguin Moreau



OVUM

Equipped with one of the only OVUM (wooden egg-shaped barrel) in Spain, which holds up to 2.000 liters



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THE AGEING

- Selection of more than 3.000 barrels.
- Stacked in a single level for easier access
- The wines age for a maximum of 3 years in a combination of new and semi-used barrels in both French & American oak
- Time in barrel varies between 12-24 months depending on the wine
- Once the wines have been aged in the barrel, they are clarified using only natural egg white
- We only bottle in the Spring after which the wine will rest anywhere between 6-36 months in the bottle



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THE WINES

PAGO DE CARRAOVEJAS '20

92% Tempranillo, 5% Cabernet Sauvignon, 3% Merlot



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.

TERROIR:

- Surface Area: 200 hectares (494 acres)
- Altitude: 850+ meters (2,790+ feet)
- Soil: fine-grained sandstone with clay and loamy-limestone

WINEMAKING HIGHLIGHTS:

- Alcoholic Fermentation: stainless steel with ambient yeast
- Malolactic Fermentation: stainless steel and large oak vats
- Ageing: 12 months in French (80%) & American (20%) oak

WINE SPECS:

- Production: 800,000
- Appellation: Ribera del Duero
- Viticulture: Sustainable, Practicing Organic
- Alcohol: 15.0% ABV
- Acidity: 5.1 g/L
- Sugar: 0.51 g/L



93 – Wine Advocate
 92 – James Suckling
 96 (2019)– The Tasting Panel/Somm Journal
 92 (2019) – Wine Spectator
 91 (2019) – Wine Enthusiast

“It has an expressive nose of ripe berries, sweet spices and some toast and is lush and creamy, with a soft texture. It's powerful in the house style, but there's balance and harmony.”

-Luis Gutiérrez, Wine Advocate



ALMA CARRAOVEJAS

EL ANEJÓN '18

81% Tempranillo, 12% Merlot, 7% Cabernet Sauvignon

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:

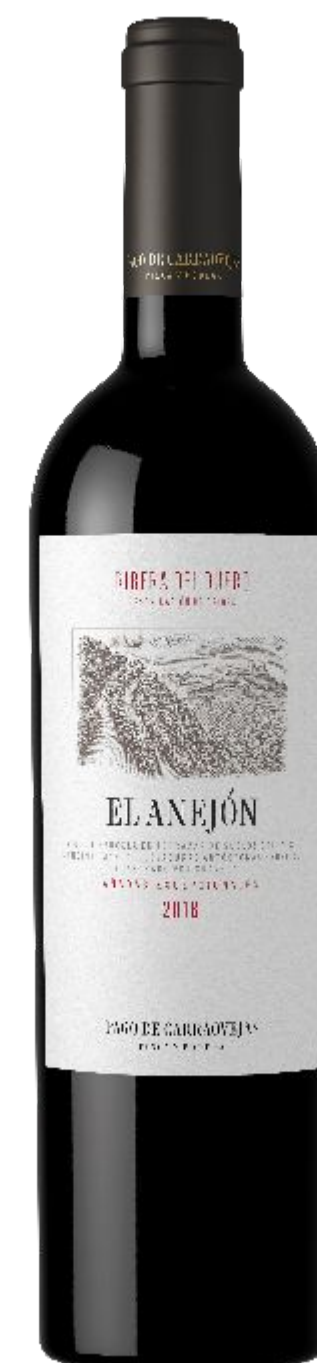
- Terraced “El Anejón” slopes at 30-40%
- Surface Area: 8 hectares (20 acres)
- Altitude: 900+ meters (2,950+ feet)
- Soil: limestone and calcium-rich soil with clay

WINEMAKING HIGHLIGHTS:

- Alcoholic Fermentation: French Foudre with ambient yeast
- Malolactic Fermentation: French Foudre
- Ageing: 12 months in new, extra-fine grain French oak and 36 months in the bottle prior to release

WINE SPECS:

- Production: 15,000
- Appellation: Ribera del Duero
- Viticulture: Sustainable, Practicing Organic
- Alcohol: 15.5% ABV
- Acidity: 5.17g/L
- Sugar: 1.21 g/L



95 – Wine Enthusiast

94 – Wine Advocate

93 – James Suckling

“Aromas of blackberry, chocolate- covered espresso bean and lavender set the stage for flavors of cassis, black plum, rose petal, cocoa and licorice. Polished tannins and fine-tuned acidity wend their way to an orange-zest finish.”

– Mike Desimone, Wine Enthusiast

CUESTA DE LAS LIEBRES '18

100% Tempranillo

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:

- Single-plot steeply sloped at 40-50%
- Surface Area: 4 hectares (10 acres)
- Altitude: 950+ meters (3,120 feet)
- Soil: loamy-limestone and calcium-rich soil

WINEMAKING HIGHLIGHTS:

- Alcoholic Fermentation: French Foudres with ambient yeast
- Malolactic Fermentation: in the same French Foudres
- Ageing: 30 months in brand new, extra-fine grain French oak and 18 months in the bottle prior to release.

WINE SPECS:

- Production: 8,000
- Appellation: Ribera del Duero
- Viticulture: Sustainable, Practicing Organic
- Alcohol: 15% ABV
- Acidity: 5.23g/L
- Sugar: 0.59 g/L



96 – Wine Enthusiast

94 – Wine Advocate

93 – James Suckling

“Deep-ruby to the eye, this wine has aromas of brambly wild berries, dark chocolate and fennel. It offers a nice sense of spiciness, with flavors of raspberry, black cherry, clove, anise and orange zest. Durable tannins are kept in check by vibrant acidity. Drink through 2042.”

– Mike Desimone, Wine Enthusiast



ENOTOURISM

We offer a wide array of unique experiences and tours at Pago de Carraovejas with the hopes of not only allowing our guests to get to know our vineyard and winery, but also that they get to live a day in the life at the winery and participate in each of the detailed processes that go into making our wines.

ENOTOURISM

Throughout the course of the visit, we taste a selection of Alma Carraovejas wines accompanied by specially prepared food pairings.

