

# 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.

### 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:	800,000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	15.0% ABV
SRP:	\$55

The Tasting Panel: 94  
Vinous Media: 93  
Peñín: 93  
Wine Advocate: 92+  
Tim Atkin: 91  
James Suckling: 90

*“Glass-staining ruby. Intensely perfumed cherry liqueur, blackberry, potpourri and licorice qualities on the highly fragrant nose, along with emerging spice and mineral nuances. Sappy and energetic on the palate, offering concentrated cherry-vanilla, dark berry preserve and spice cake flavors that firm up through the mid-palate. Shows a suave interplay of richness and energy and finishes impressively long, smoky and precise, with a resonating floral note and polished tannins adding subtle grip..”*

- Josh Reynolds (Vinous Media)