

PAGO DE CARRAOVEJAS

2019

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 2019 vintage began with a mild winter and little rainfall. Thanks to abundant precipitation from the previous year however, water reserves in the vineyard were plentiful allowing for ideal and balanced grape maturation throughout the entire cycle. The harvest began on September 18th with Merlot, followed by the later-ripening varieties Tempranillo and Cabernet Sauvignon and was complete on the 5th of October.



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| 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 |

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| Tasting Panel: 96 |
| Wine Spectator: 92 |
| James Suckling: 91 |