

PAGO DE CARRAOVEJAS

2016

Anejón

TASTING NOTES:

Delicate and vibrant with intense floral and mineral aromas. Powerful and structured in the mouth and full of nuance. Representative of the special sloped terraces on which it is grown.

TERROIR:

Grown on the 20-acre "El Anejón" single-plot of terraced vines at 2,950 feet of altitude, 30-40% slope and compact limestone and calcium-rich soil are what give this wine its special mineral and floral nuances.

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:

12 months in brand new, extra-fine grain French oak. Bottled in 2017 then aged for another 36 months prior to release.

VINTAGE:

2016 was a climatically stable year characterized by a mild, rainy winter followed by a spring that unfolded in two stages with abundant rainfall at the beginning then dry, moderate conditions at the end. An especially hot summer allowed for fully ripe, exceptionally concentrated grapes. The harvest ran from October 4th-28th.



Single-Plot Wine

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| VARIETIES: | 94% Tempranillo 4% Merlot 2% Cabernet Sauvignon |
| PRODUCTION: | 15,000 bottles |
| APPELLATION: | Ribera del Duero |
| VITICULTURE: | Sustainable, Practicing Organic |
| ALCOHOL: | 15.5% ABV |
| SRP: | \$135 |

Tim Atkin: 96
Vinous Media: 95
Peñín: 95
Wine Advocate: 94
James Suckling: 93

"Dark ruby. Highly perfumed cherry, black raspberry, potpourri and exotic spice scents on the incisive nose; subtle licorice and wood smoke qualities add complexity. Vibrant, sweet and expansive in the mouth, with a core of juicy acidity giving spine to palate-staining red and blue fruit compote, floral pastille and spice cake flavors. The floral quality gains strength on the finish, which shows outstanding tenacity and lingering cherry and mineral notes."

— Josh Reynolds, Vinous Media