

PAGO DE CARRAOVEJAS

2015

Cuesta de las Liebres

TASTING NOTES:

A radical wine at its core. Powerful, firm, round and above all else, elegant. Full of nuance with multiple fruit sensations in perfect balance with the notes derived from prolonged ageing and its unique limestone-rich terroir.

TERROIR:

Grown on a single 10-acre plot at 3,120 feet of altitude and 40-50% slope in loamy-limestone and calcium-rich soil.

WINEMAKING:

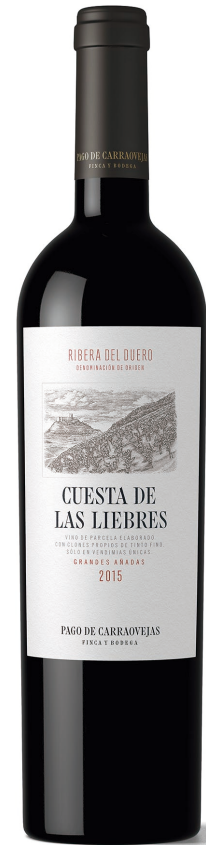
Grapes are hand-harvested in the vineyard then undergo a rigorous second and third hand-selection at the winery sorting table. Gently destemmed and transported via gravity to large French Oak Foudres for both alcoholic and malolactic fermentation.

AGEING:

24 months in brand new, extra-fine grain French oak and 24 months in the bottle prior to release.

VINTAGE:

2015 was characterized by an atypical ripening cycle: early budding in late March followed by a late frost in May that reduced the yield. Ideal ripening conditions throughout the crucial summer months helped to concentrate flavors in what survived, resulting in high quality grapes in excellent health. The harvest ran from September 24th-October 15th.



Single-Plot Wine

VARIETIES:	100% Tempranillo
PRODUCTION:	8,000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	15.5% ABV
SRP:	\$250

Vinous Media: 96
Peñín: 95
Tim Atkin: 93
James Suckling: 93
Wine & Spirits: 93
Wine Advocate: 91
Decanter: "Top 24 Spanish Wines"

"This has a very rich and assertive feel with ripe dark plums and red cherries, leading to a flavorful palate that carries plenty of deeply fleshy fruit flavor. Impressive wine with good depth and fullness. Drink or hold."

– James Suckling (2015)