

PAGO DE CARRAOVEJAS

2018

Cuesta de las Liebres

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:

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:

30 months in brand new, extra-fine grain French oak and 18 months in the bottle prior to release.

VINTAGE:

The favorable conditions of 2018 began with winter snowfall and rain helping to restore balance in the vineyard after an extreme 2017. Cover crops helped naturally control vine vigor due to 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.



VARIETIES:	100% Tempranillo
PRODUCTION:	8,000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	15% ABV

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