

PAGO DE CARRAOVEJAS

2020

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 2020 vintage benefited from an abundance of winter rainfall, providing sufficient water reserves for balanced grape maturation throughout the entire cycle. Careful canopy management helped control vigor and a warm, dry summer fostered an excellent yield. The harvest took place from September 14th-October 10th.



VARIETIES:	92% Tempranillo 5% Cabernet Sauvignon 3% Merlot
PRODUCTION:	800,000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	15.0% ABV

95 – The Tasting Panel / Somm Journal
94 – Vinous Media
93 – Wine Advocate
92 – Wine Spectator
92 – James Suckling
91 – Tim Atkin

“It has an expressive nose of ripe berries, sweet spices and some toast and is lush and creamy, with a soft texture. It's powerful in the house style, but there's balance and harmony.”

-Luis Gutiérrez, Wine Advocate