

PAGO DE CARRAOVEJAS

2018

Anejón

TASTING NOTES:

Polished and vibrant with intense dark berry, floral and cassis flavors. Full of nuance with subtle chocolate undertones and rich minerality – 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 with 30-40% slope, its 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 French oak barrels for alcoholic and malolactic fermentation.

AGEING:

18 months in brand new, extra-fine grain French oak. Bottled in 2020 then aged for another 30 months 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:	81% Tempranillo 12% Merlot 7% Cabernet Sauvignon
PRODUCTION:	15,000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Sustainable, Practicing Organic
ALCOHOL:	15.5% ABV

95 – Wine Enthusiast
95 – Tim Atkin
94 – Wine Spectator
94 – Wine Advocate
93 – James Suckling
93 – Vinous Media

“Aromas of blackberry, chocolate-covered espresso bean and lavender set the stage for flavors of cassis, black plum, rose petal, cocoa, and licorice. Polished tannins and fine-tuned acidity wend their way to an orange-zest finish.”

– Mike Desimone, Wine Enthusiast