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Drinking Window  
2024 - 2038

*From: Ribera del Duero: A Shifting Frontier for Spanish Wine (Nov 2023)*

The 2018 El Anejón is a parcel wine consisting of 81% Tempranillo, 12% Merlot and 7% Cabernet Sauvignon from Quebrada del Botija in Peñafiel, Ribera del Duero, and spent 12 months in French oak barrels. A dark garnet-red in the glass. It offers blackberry, dried plum, bay leaf, blackcurrant, orange peel, red bell pepper and sour cherry aromas. The dry, plush palate has a slightly chalky texture preceding a bold, ripe finish.

*- By Joaquín Hidalgo on September 2023*

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Sommelier and owner of the José María restaurant in Segovia since 1982, José María Ruiz decided to create a wine for his restaurant. In 1987, Ruiz began the Pago de Carraovejas project in Peñafiel, Ribera del Duero, which evolved into one of the region's most dynamic wineries. His son, Pedro, now leads the winery, expanding the business to include Alma Carraovejas with wineries in Nieva (Ossian), Galicia (Mein & Emilio Rojo) and Gredos (Marañones). Pago de Carraovejas boasts a restaurant and offers tourists a range of other amenities. Aludena Calvo oversees winemaking and has implemented a rejuvenated approach, blending Bordeaux varieties with Tempranillo. Pago de Carraovejas has transitioned from the ripe, structured profile of the past to a balanced, fruit-forward red by the 2020 vintage, a transformation less apparent in their parcel wines such as Anejón and Cuesta Las Liebres.