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Drinking Window
2025 - 2035

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

The 2020 Pago de Carraovejas is a blend of 92% Tempranillo, 5% Cabernet Sauvignon and 3% Merlot from Querada del Botija in Peñafiel, Ribera del Duero. Aged for 12 months in French (80%) and American (20%) oak barrels, it's garnet-red with a purple sheen. The aromas begin with enticing notes of strawberry, blackcurrant, sour cherry, spice and finely tuned oaky layers. On the palate, it's dry and juicy, with finely-grained tannins and a chalky texture invigorated by well-balanced acidity. Compared with previous house vintages, this is a precise new style for Ribera del Duero.

- By Joaquín Hidalgo on September 2023

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.