



2018 Pago de Carraovejas Ribera del Duero

Spain - Castilla y Leon - Ribera del Duero

ABOUT THE WINERY

Family owned since 1987, Pago de Carraovejas was founded with a single dedication to produce exceptional wines that capture the essence of its rich landscape and diverse ecosystem. Located in Peñafiel, the winery's name loosely translates to "the place where the sheep walk by".

Founder José María Ruiz opened his restaurant in Segovia in 1982, where he began to transform the concept of wine, emphasizing presentation, temperature and serving protocols. As he transformed the role and treatment of wine within the restaurant, he also turned his efforts toward creating his own winery dedicated to producing good reds. He chose the hillsides of Carraovejas in Peñafiel, which the village elders knew as the best grape ripening site.

Today the Finca comprises 140 hectares, all red grapes, situated on the southern flank of Carraovejas ridge at 850 meters above sea level. The soils are low in nutrients with a mix of limestone, chalk and sand. Carefully metered drip irrigation controls vine stress, which along with the terrain, soils and micro-climate, produces grapes of optimum concentration and ripeness, vintage after vintage. The winery uses a 50 - 50 combination of French (Allier) and American (Ohio and Missouri) oak of which 33% is new oak each year.

ABOUT THE WINE

The Tempranillo, Cabernet Sauvignon & Merlot vines are spread over different slopes of the valley and wilderness, at 900 meters above sea level. On the tertiary soil, loamy limestone emerges on the surface, with the presence of clay and sandstone. The austere soil forces the vines to self-regulate their yield.

Well-balanced with firm yet subtle tannins. Characterized by its ripe, black fruit and berry flavors, violet aromatics and subtle spice, Pago de Carraovejas can be fully enjoyed young although it continues to develop in the bottle.

RATINGS

94 PTS - TASTING PANEL
92 PTS - WINE ADVOCATE

93 PTS - VINOUS
90 PTS - JAMES SUCKLING



Appellation	Ribera del Duero
Varietal(s)	93% Tempranillo, 4% Cabernet Sauvignon, 3% Merlot
Vinification	Hand harvested. Cold chamber. Crushed; no pressing. Must is extracted by gravity. Fermented with indigenous yeast, followed by malolactic fermentation with native microbiota from the estate. Aged 12 months in French and American oak barrels. Clarified with natural egg white.
Food Pairings	Suckling pig, roasted lamb, grilled game meats, Manchego cheese.
Size	12/750ml (beginning with 2018 vintage)
UPC	7 84585 00392 1