

Pago de Carraovejas 2016 is respect for the origin, the soul of a journey and the emotion of a road ahead. Although the wine will continue its evolution in the bottle and show other nuances with time, we want to share the main impressions that we note at this time. A sensation of volume and elegance in its tannins, in addition to floral nuances that accompany the fruit. In a way, it increases our desire to get closer to the terrior and express its characteristics. Our desire to bottle every landscape. For its elaboration the three varieties of our estate have been used: 90% Tempranillo, 6% Cabernet Sauvignon and 4% Merlot.

Expressive, open, powerful and delicate at the same time. With present but subtle tannins, with recognizable character and balanced.

PAGO DE CARRAOVEJAS

FINCA Y BODEGA

2016

FAMILY OWNED WINERY SINCE 1987
PRODUCED AND BOTTLED AT THE SOURCE
ORIGIN · SOUL · EMOTION

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

A long and healthy vintage season

After a mild and rainy winter, the spring developed in two very different stages: the first one with an abundance of rainfall and a later quite dry one. In the second half of April the vines of Carraovejas Valley budded. 2016 was a climatically stable year. The vineyard evolved reliably and soon we saw the first bunches appear. The intense summer lasted until well into September, with an intense heat wave that slowed the development of the fruit for a few days, which resumed later and its ripening period could be effectively completed. The 2016 harvest began on October 4 and ended on October 28.

Tertiary Soil

Our Tempranillo, Cabernet Sauvignon and Merlot vines are spread over different slopes of the valley and in the wilderness at over 900 meters. They are planted on tertiary soil. On the surface, loamy limestone emerges, with the presence of clay, sandstone and gypsum with a characteristic white tone.



It is austere soil, which subjects the vines to an effort to self-regulate their yield and give the best of themselves.

How we make it: selection, control and respect

The Pago de Carraovejas 2016 grape was harvested by hand after an exhaustive monitoring during its ripening period and after a first selection in the vineyard. It went through a cold chamber and selection table. It was crushed with no previous pressing, in order to preserve its purest and freshest aromas. The must was extracted by gravity. Fermented with its own yeast under close control and later underwent a malolactic fermentation with native microbiota from our estate. In December of 2016 we opened the doors to the winery: the cold outside helped to refine the wine for its transfer to French and American oak barrels, where it remained for around 12 months. The whole process was defined by calmness, meticulousness and the force of gravity. Pago de Carraovejas 2016 was clarified with natural egg white and bottled in the spring of 2018.