



PAGO DE CARRAOVEJAS

FINCA Y BODEGA

2018

2018 vintage

Pago de Carraovejas 2018 is the highest expression of the valley; a wine full of nuances. From a perspective of balance and a fresh character, the wine appears to have volume while also being dynamic. Well-rounded and vibrant wine. Floral nuances accompany the fruit in an elaboration marked by its elegance, intensity and structure. It expresses the winery's vocation of approaching the terroir by representing its specific characteristics. The three varieties present on the estate have been used to produce Pago de Carraovejas 2018: 93% Tinto Fino, 4% Cabernet Sauvignon and 3% Merlot..

Structure with a vibrant background. Delicacy in nurturing the grape and its elaboration. Passion for detail that is perceived in a wine that subtly conveys its origin and identity.

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The balance of 2018

After an extreme 2017 weather, climate conditions were favourable in 2018. Since the winter time, the precipitation, with snow and rain, kept the balance that the vineyard needed. The wet spring, along with snowfall and cold, lasted until April. This amount of accumulated water favoured the vigor of the plants that was naturally controlled through the use of plant covers. The work of the viticulture team and a hot summer helped to control the strength of the vineyard; these conditions benefited an optimal end of the cycle and, consequently, a great vintage. Harvesting took place between 29 September and 12 October.

Own character

Pago de Carraovejas 2018 is the most honest reflection of the valley to which it owes its name. A unique landscape formed by an environment in which the vineyards climb its slopes. Limestone marls, clays and sandstones emerge on the surface of its soils from the tertiary geology age. These are lands that force the vines to make an effort to regulate themselves and give the best of themselves. Plots that converge in an orography marked by its unique mesoclimate. The vineyards are distributed from the middle zones to the moors that exceed 900 metres of altitude; from the gentle ondulation that descends towards the stream, to

the plots that exceed 30% of unevenness. Slopes facing south and north, each with its own personality, outline the profile of the Carraovejas valley.

Elaboration by plots

The first selection of bunches takes place in the vineyard ground. Subsequently, a double selection takes place in the winery: of clusters and berries. Gravity flow allows us to fully respect the raw material. Fermentation by plots, the use of own yeasts and tranquillity are the guidelines of the production of Pago de Carraovejas. The wine was refined in French and American oak barrels for around 12 months. Patience, care and attention to every detail resulted in a wine that, after fining with natural egg white, was bottled in spring 2020.

