

**Carraovejas**  
unforgettable **character**



**PAGO DE CARRAOVEJAS**

FINCA Y BODEGA

**Crianza**

**2009**

## Crianza

2009

Ribera del Duero. D.O.

Grape variety. Tinto Fino (96%), Cabernet Sauvignon (4%).

Crianza (Ageing). 12 months in French and American oak barrels. Clarified with egg whites.

Bottled in March, 2011.

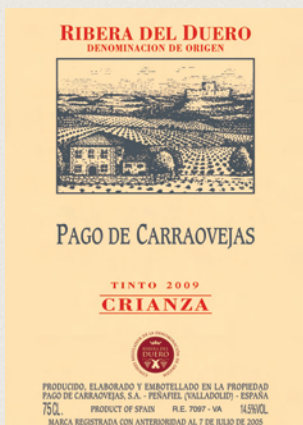
### Tasting notes

Colour: Red purple colour with same colour nuances.

Aroma: The nose is rich in balanced over-ripe forest berries with sweet oak notes.

Mouth: An unctuous, well rounded and attractive wine.

Due to its deep colour and hand making process, this wine can precipitate in the bottle.



### Winemaker's advice

Let the wine rest, for at least 48 hours, after a long trip before serving it.

Store wine lying down on its side in a cool place (14°-18°C), avoid sudden temperature changes.

Tasting temperature: 14°-16°C, decant wine if necessary.

PAGO DE CARRAOVEJAS' wines are made by using state-of-the-art techniques and respecting the natural processes right from the vine to the bottle. That is why our wines boast a unique sensibility.

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