

We have been making great wines for more than thirty years, giving expression to the life around us, searching for those special vines and letting our grapes mature fully. Now the time has come to set out on a new and exciting path.

The new Pago de Carraovejas 2015 is a unique wine.

It is a true reflection of all our accumulated wisdom, of our belief in origin rather than process, and of the profound respect we feel for our environment: in short, of everything that makes us who we are.



PAGO DE CARRAOVEJAS 2015
ORIGIN · SOUL · EMOTION

The Vines

Pago de Carraovejas is made with grapes grown in our vineyards in the Botijas River valley, and planted between 1988 and 2011. Our work over the last 30 years has been geared to handcrafted viniculture, that puts as much care as possible into the microclimate conditions and the details. We have placed particular attention on the maintenance of the soil by plant cover that already grows spontaneously. It allows us to develop the ecosystem of the valley, which we respect scrupulously, using organic fertilizer and sulfur as the sole basis of our viticulture.

The year 2015

Vintages do not adapt to us, so our work must be fashioned each year.

The 2015 vintage was notable for its atypical cycle of maturity. The winter was not particularly cold, although it had some periods of frozen spells and limited precipitation. All this has to the first shoots emerging early at the end of March.

Together with the rise in temperatures and increased rains the vines began to sprout generally in April. In the second half of May there were various days with sharp frosts, with an uneven impact on each of the plots of vines, reducing the yield and favoring concentration. The lack of rain in the last months of the cycle of maturity, together with the high average temperatures led to a calm and orderly harvest, which began on September 24 and ended on October 15. Of note was a great quality and excellent health of the grapes.

The Varieties

Pago de Carraovejas is characterized by the presence of a small percentage of Cabernet Sauvignon and Merlot, which have formed part of our character from the start. We think they complement the Tinto Fino with floral and red fruit notes and

increase its aging potential. The 2015 vintage of Pago de Carraovejas was created with the following combination:

- Tempranillo (Tinto Fino) 90%
- Cabernet Sauvignon 6%
- Merlot 4%

The Winery

We like to think that our way of making wine is a respectful treatment of the grapes we receive every year through a steady and meticulous preparation: We pick the grapes by hand and transport them in crates. Depending on which plot they come from and the time they enter the winery, the grapes may be deposited in cold chambers to prevent oxidation and preserve the aroma. We carry out a two-part selection: first on the vine, where we choose the bunches, and then on a belt in the winery, where we remove the grapes that do meet the necessary

conditions.

The grapes enter the winery and are transported with the assistance of gravity. The deposits are filled slowly and gently. Depending on the characteristics that we detected when tasting the grapes, we ferment them either in stainless steel deposits or French oak barrels.

The grapes are placed in vats without crushing them first, giving Pago de Carraovejas its special character, boosting the development of fresh and pure aromas and keeping the pips intact, so they don't give off any harsh or bitter notes.

For years we have worked with our own yeast that has been isolated from the vines by our team. This work is also partly responsible for the Carraovejas character.

The fermentation process is carefully monitored. The temperature is kept relatively low, using dry ice if necessary. After the alcoholic fermentation, the wines undergo a spontaneous

malolactic fermentation in stainless steel or oak, depending on the characteristics of the wines.

In December the doors to the winery are opened and this cold helps us clarify the wine before it is transferred to the barrels. The key point during the aging process is always respect for the wine's character. That's why we work with an exceptionally large number of coopers, who work in partnership with us to adapt to the wines in each vintage. They are put into barrels of different types of oak, age, origin, toasting, etc. The wines remain in the barrels for around twelve months.

The Tasting

We don't like to influence your tasting of Pago de Carraovejas, but we would like to share the feelings we have with respect to this Pago de Carraovejas 2015. As we have been tasting the wines, we've had a feeling of both volume and soft tannins, as well as a significant potential for aging and floral

notes that accompany the fruit.

Store wine lying on its side in a cool place (14° C - 16° C), avoid sudden temperature changes.

Tasting temperature : 14° C - 16° C

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 sensitivity.

PAGO DE CARRAOVEJAS

FINCA Y BODEGA