



# Cuesta de las Liebres 2011

Harvest took place between 26 September and 14 October. The sun conditions as well as the lack of water brought the growing season forward by one month compared with regular vintages. Although it was a rather hot year, the lack of water resulted in healthy grapes and great ripening conditions of the different varieties such as Merlot and Cabernet Sauvignon. In the former case, the scarce rains during the flowering period resulted in a perfect fruit set. In the case of the Cabernet Sauvignon for the long ripening period. The raw material parameters led to an excellent vintage in terms of color, great conditions for making excellent crianza wines.

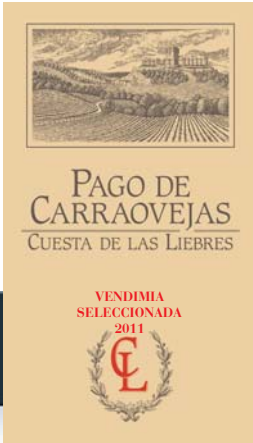
**Grape Variety:** Tinto Fino (100%).

**Soil:** The vineyard is located on a hillside at 900 metres above sea level with 30%-40% slopes. Vertical Axis growing system. High minerality limestone soils, with white calcareous salts. The vineyard was planted in 1994.



unforgettable **character**

# Cuesta de las Liebres 2011



Grapes are handpicked and taken to the winery in small crates . After spending a few hours in a refrigerating chamber the grapes are placed into the vats by gravity.

Both alcoholic and malolactic fermentations are carried out in small French oak Haute Futaie vats with yeasts and bacteria found at the estate ,allowing the wines to fully express the terroir and respecting each vintage ´s unique characteristics.

The wine gently flows into the extra fine-grain French oak barrels by gravity flow where it will spend 24 months.

Fined with natural egg white and bottled by gravity with selected natural cork stoppers in April 2014.

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.**