

Character  
unforgettable character



PAGO DE CARRAOVEJAS

FINCA Y BODEGA

Crianza

2011

## Crianza

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Ribera del Duero. D.O.  
Grape Variety. Tinto Fino (93%)  
Cabernet Sauvignon (5%) and Merlot (2%).  
Crianza. Aged in French and American oak for 12 months.  
Fined with fresh egg whites.  
Bottled in April, 2013.

### Tasting notes

Colour: Purple red with same colour rims.  
Aroma: Aroma of ripe fruit, dairy,  
balsamic notes and sweet spices.  
Mouth: Balanced, franc and lingering.

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°-16°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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