

Character  
unforgettable character



PAGO DE CARRAOVEJAS

FINCA Y BODEGA

Crianza

2010

## Crianza

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Ribera del Duero. D.O.  
Grape Variety. **Tinto Fino (95%)  
and Cabernet Sauvignon (5%).**

Crianza. **12 Months in French and American oak barrels.**  
Clarified with natural egg whites.  
Bottled in March, 2012.

### Tasting notes

Colour: **Deep bright red with violet and purple hints.**  
Aroma: **Franc nose, notes of red and black forest fruits  
complimented by a subtle hint of oak.**  
Mouth: **Firm, silky and complex.**

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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