



Crianza 2013

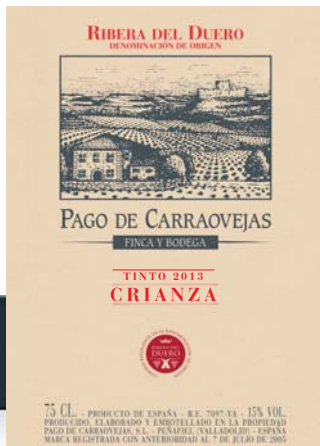
The 2013 vintage growing season was marked by a rainy spring, which was pretty relieving after a rather dry 2012, it was followed by a pretty hot summer which started later and with lower temperatures than the average. Cold beginning of the ripening period which was affected by the rain just before the harvest. The harvest started on October 14 and lasted 17 days. Grape clusters were thoroughly sorted not only on the sorting table but also in the vineyard in order to make sure the grape sanitary conditions and ripening were optimum, with good acidity and the balance which Pago de Carraovejas other vintages are well known for.

Grape Varieties: Tinto Fino (83%), Cabernet Sauvignon (12%), Merlot (5%)

Soil: The soils have a limestone texture with red clay and white loam. Low granulometry and high water retention. The vineyard was planted between 1988 and 2011. Vine training system : Double Cordon de Royat.

unforgettable **character**

Crianza 2013



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.

Fermentations is carried out in small stainless Steel and 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 and American oak barrels by gravity where it will spend 12 months.

Fined with natural egg white and bottled by gravity with selected natural cork stoppers in April 2015. It will remain in the bottle for 12 more months before being released into the market.

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.