



Crianza 2014

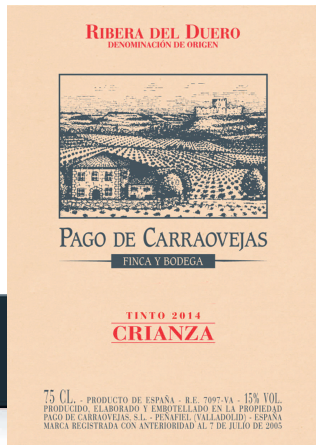
Vintage 2014 growing season started earlier than average. The vineyards at Pago de Carraovejas estate started to show signs of life in April, which was really unusual. Spring was rather hot and led to an early summer that was cooler than usual leading to a warm summer-like September. The harvest started on September 26 and finished on October 18 with the picking of the Cabernet Sauvignon grapes. Rainfall just before harvest delayed the start of grape picking but the quality and sanitary parameters were great and encouraging despite the year's odd weather conditions.

Grape Varieties: Tinto Fino (79%), Cabernet Sauvignon (12%), Merlot (9%).

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 Royat.

character
unforgettable **character**

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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 2016. 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.