



Reserva 2012

2012 was marked by a lack of water, both in Spring and Summer, leading the vines to an extreme water stress. We have made heavy investments for the management of the irrigation systems, installing hydrometric sensors allowing us to control the humidity depending on the depth of the soil. We have also carried out a great number of Research and Development projects over the previous years and all this work paid off in a rather complicated year as it was 2012. The irrigation control as well as the weather conditions played an important role in that vintage and made it unique. We could not forget the outstanding raw material, which allowed us to start harvesting on 1st October and finish on 23rd October

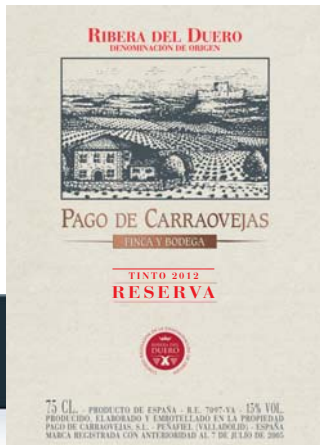
Grape variety: Tinto Fino (76%), Cabernet Sauvignon (16%) y Merlot (8%).

Soil: The soil of the slopes of the estate is chalky with medium grain size, well drained allowing good ripening. The plots were planted between 1988-2011. Double Cordon Royat.

character
unforgettable **character**



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The grapes are handpicked and carried to the winery in small boxes. After a short while in a cold chamber the grapes are gently drop 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 May 2014. 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.