

character  
unforgettable character



PAGO DE CARRAOVEJAS

FINCA Y BODEGA

Reserva

2010

## Reserva

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Ribera del Duero. D.O.  
Grape Variety. Tinto Fino (97%)  
**Cabernet Sauvignon (2%) and Merlot (1%).**  
Crianza. Aged in French and American oak for 12 months.  
Fined with fresh egg whites.  
Bottled in May, 2012.

### Tasting notes

Colour: Cherry red with cardinal tinges.  
Aroma: **Complex nose of red and black berries,  
with mineral and sweet spicy notes.**  
Mouth: **Unctuous, elegant and intense.**

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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