



# PAGO DE CARRAOVEJAS

FINCA Y BODEGA

## 2022 Vintage

*Pago de Carraovejas 2022 is a reflection of the valley to which it owes its name; a faithful and honest expression of the terroir. Its fresh and balanced character results in a wine that is full-bodied and agile. With a vibrant roundness, the floral nuances are perceived in a subtle way along with the fruit in an elaboration marked by its elegance, intensity and structure. A wine capable of boldly conveying its origin thanks to an exceptional identity. For the elaboration of this Pago de Carraovejas 2022, the three varieties present in the estate have been used: 93% of Tempranillo, 4% Cabernet Sauvignon and 3% Merlot. The most honest interpretation of the Carraovejas Valley. Body, structure and balance with a vibrant background. Delicacy, harmony and passion for detail are perceived in a wine that reflects the unique character of the valley in an outstanding way.*

### A climatologically complex vintage

The 2022 vintage was characterized by cool winter months and extremely low rainfall, reaching limits that had not been observed for years. Due to the good rainfall of the previous year, the vines had good accumulated water reserves, which allowed the vineyard to have a good phenological cycle and normal development. Budding and flowering were perfectly developed in each of the varieties worked, and a homogeneous and balanced development of the plants was achieved. The summer was excessively hot, with several episodes of heat waves, which were mitigated by drip irrigation. Veraison, which was slower than in previous years, and ripening began in early August and the berries developed very uniformly. Harvest began on September 12 and ended on September 28.

### Unique character

Pago de Carraovejas 2022 is the most honest reflection of the valley to which it owes its name. An environment in which the vines climb the slopes to form a unique landscape. On the surface, its tertiary soil of limestone marl, clay and sandstone outcrops force the vines to self-regulate and give their best. Plots that converge in an orography marked by its unique mesoclimate. The vineyards are distributed from the middle zones to the moors that exceed 900 meters in altitude; from the gentle undulation that descends towards the stream, to the plots that exceed 30% slope. South- and north-facing slopes, each with its own personality, create the profile of the Carraovejas Valley.

### Vinification by plots

The grapes for Pago de Carraovejas 2022 were harvested by hand after an initial selection of bunches in the vineyard. Subsequently, in the winery, a double selection was made: first by cluster then by berry. Gravity must production allows maximum respect for the raw material. During the fermentation process, indigenous yeasts and lactic bacteria from our own estate were used. The wine was aged in French and American oak barrels for 12 months. The entire process was marked by precision and care in every detail. For greater protection, the wine contains sulfites. Finally it was clarified with natural egg white and bottle in spring of 2024.