



Reserva 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 into a warm summer-like September. The harvest started on September 26th and finished on October 18th 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 odd weather conditions throughout the year.

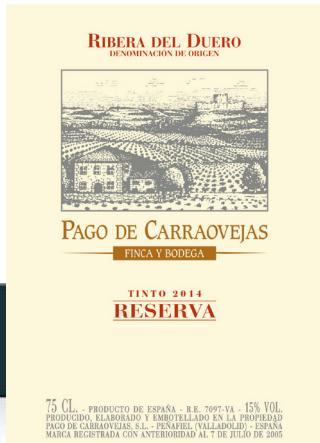
Grape variety: Tinto Fino (78%), Cabernet Sauvignon (15%) y Merlot (7%).

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 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°-16°

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.