



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.



OSSIAN

Vintage 2022

Ossian 2022 represents a small universe of unique plots that guard centuries of viticultural tradition in the environment of the Voltoya terraces. Vines up to 200 years old that keep the witness of the uniqueness of its varietal richness and an almost extinct reality. Ossian is a historical legacy. This 2022 vintage maintains the elegance, complexity and freshness of a unique pre-phylloxera Verdejo. A landscape that preserves the historical reality of the Segovian Verdejo for hundreds of years. Genetic diversity hidden in each vineyard. Surprising delicacy. Length in a rested finish with which the character of the authentic Verdejo appears.

An extreme climatic year

The last quarter of 2021 was rainy and mild. The beginning of 2022 continued the rhythm of the previous months, with hardly any extremely cold days and very little rain. Vine weeding began at the end of March, but the vines did not bud until the end of April due to low spring rainfall. May was atypical, with high temperatures, which led to rapid phenological growth of the vines, accompanied by an equally rapid flowering in mid-June with a correct fruit set. The summer was extremely dry and hot, with several heat waves, which caused occasional moments of stress in some of the youngest plants. These characteristics of the cycle also allowed the vines to remain in perfect health, with rapid ripening in August. The harvest began on 1 September and lasted until 28 September.

Small vineyards on the Voltoya terraces

For the production of Ossian, grapes from a selection of plots spread around the Voltoya terraces are used: Nieva, Aldeanueva del Codonal, Aldehuela del Codonal, Ochando, Melque de Cercos, Nava de la Asunción, Moraleja de Coca and Santiuste de San Juan Bautista. The soils mark the radical difference of this environment: the sands and boulders prevented the arrival of phylloxera. A harsh climate, with freezing winters and hot summers, characterize the development of the authentic verdejo. The vines planted centuries ago have a unique genetic diversity. This biological richness brings a greater complexity to the interpretation of each plot.

Vinification by plots

Ossian is the result of assembling the individual vinification of each small plot. A viticulture that respects the character of vines up to 200 years old. The grapes are harvested in small crates and after a light pressing, the must is transferred to vats and wooden barrels between 228 and 600 liters. The indigenous yeasts and spontaneous fermentation reflect the purity and complexity of these grapes over the following weeks. Ossian 2022 was assembled and bottled in the summer of 2023 after approximately nine months of aging on its lees. Contains sulfites.



MILSETENTAYSEIS TINTO

2021 VINTAGE

Milsetentayseis Tinto is the identity of the unique environment of Fuentenebro. Among valleys, crags and hollows grows an ancestral vineyard that raises the viticulture between 920 and 1,100 meters of altitude. Great variability of soils where the clay loam texture prevails with a high ferric component that gives the plots an intense reddish color. The remains of Aguacae's old mining operations coexist with the winemaking activity, providing a great mineral richness. Freshness and elegance. The commitment to express the extraordinary personality of its origin.

A balanced climatic vintage

The 2021 vintage was characterized by a winter of abundant rainfall that favored the vegetative development of the vines. The snow accumulated during the passage of Filomena increased the vine's water reserves. The organic management and the cultural techniques used in the vineyard allowed the vines to grow homogeneously. Budbreak took place in April without any climatic or plant health incidents. The absence of rain during the summer with mild temperatures allowed for optimum health control of the vineyard. Very good yields were obtained in the vineyard with high quality grapes. The harvest took place between September 22 and October 15.

High altitude vineyard and varietal richness

The small plots of Milsetentayseis are located in one of the most unique areas of Ribera del Duero: Fuentenebro, an ancestral vineyard that has transcended the years and reveals a past of extraordinary varietal richness that we seek to preserve and make visible. The biodiversity, the mesoclimate of the environment and the altitude, between 920 and 1,100 meters, mark the character of the varieties that are grown and express their potential in extreme situations. In this environment we find the intense red of the clays which, together with the fragments of feldspar, quartz and mica, give the vines a very marked identity of their own. This philosophy of respect for the environment allows us to work organically in viticulture..

A meticulous winemaking process

The grapes for Milsetentayseis Tinto 2021 were harvested by hand after an exhaustive selection of clusters in each plot. Subsequently, in the winery, a double selection is made: cluster and berry. In order to respect the raw material as much as possible, the must is made by gravity. Each small plot is vinified separately, which allows us to enhance the maximum expression of each vineyard and soil. The winery has different formats to carry out these micro-vinifications: small wooden vats, concrete and stainless steel tanks and even clay amphorae. Milsetentayseis Tinto has spent eighteen months aging in French oak barrels and foudres and twelve months aging in the bottle before being released to the market. Finally, it has been clarified with natural organic egg whites. The wine, for greater protection, contains sulfites. It was bottled in late spring 2023



O GRAN MEIN

CASTES BRANCAS · 2022

O Gran Mein Castes Brancas 2022 is the sample of the multi-varietal identity of Lugar de Mein and its viticultural history linked to the smallholdings of Ribeiro. Small plots of Treixadura, Godello, Torrontés, Albariño, Loureira, Caíño Blanco and Lado that are cared for and elaborated independently both in the vineyard and in the winery. Each essence is kept intact until the end of the aging process. With the blending, O Gran Mein Castes Brancas represents the reality of the history of the Avia Valley and the authenticity of each variety. Contained aromas of citrus and fresh fruit that become expressive with oxygenation time. Complexity full of life that recalls its origin.

A warm vintage

The year 2022 will be remembered in Spain, and precisely in Ribeiro, for the heat waves and drought that occurred throughout the summer. The winter was quite dry with normal temperatures. At the end of February, the trend changed: March and April were wet and cold. This delayed budbreak, requiring extra work in terms of canopy control to mitigate the risk of frost. The month of May was atypical as temperatures began to rise above 35°C and there was no rain. During the summer, especially in July and the first days of August, temperatures were extremely high, reaching over 40°C for several consecutive days. Despite the extreme conditions, the vines adapted their physiological development to a dry, hot year. The harvest of the white grapes began on August 30 and ended on September 12.

Mein, a mosaic of varieties

The Ribeiro's ancestral smallholding transforms the territory into a network of singular vineyard identities. The different varieties are arranged in terraces around the Mein site, offering a fragmentation of the vineyard that is respected throughout the wine making process. This individualized care of the plots consists of adapting the equipment to the viticultural reality of each part of the vineyard. Under an ecological philosophy, the work is carried out differentiating its varietal, its conduction system, its exposure... O Gran Mein Castes Brancas is an example of the value that Galician smallholdings bring to the production of great wines.

Vinifications of colleiteiro

O Gran Mein Castes Brancas is made with the local varieties of the Avia valley: Treixadura, Godello, Albariño, Torrontés, Loureira, Caíño Blanco and Lado. The grapes are harvested in 12 kg boxes according to the moment of ripening, applying the colleiteiro style. In the winery, cluster selection is carried out and then whole cluster pressing. For the smaller plots, the crushing is done by hand. Only the first musts will be part of O Gran Mein after a separate elaboration of each variety and each plot. The final blend represents the small plots around Lugar de Mein, in the Avia valley. After 12 months of aging in stainless steel, concrete, oak and demijohn, the wine was bottled in the fall of 2023. For greater protection, the wine contains sulfites. It is aged in bottle for 12 months before release.

VIÑAMEIN EMILIOROJO



LANDUA

2022 Vintage

Landua is the expression of small plots of old vines between 50 and 80 years old that are born between the municipalities of Sonsierra and Laguardia. The orography, the origin and the diversity of the terroir that arises from the Sierra de Cantabria gives a differentiating character to the vineyard. The search for the essence of each plot and each municipality ends up forming part of an assemblage wine after aging. Floral aromas that persist over time.

Climate conditions

The 2022 vintage began with a very dry winter with little rainfall. Budbreak was early, uniform and uneventful. The spring was also particularly dry and during the summer there were only a few episodes of rain, but they left little water. In the summer period there were several anomalous heat waves due to their prolongation over time. This circumstance favored a positive year in terms of phytosanitary conditions. In organic vineyard management, plant covers were used throughout the cycle in the most vigorous plots and were lifted at the beginning of the summer in those vineyards where the vegetation was weaker. The harvest began on September 10.

Origin and clonal biodiversity

The Sierra de Cantabria gives shelter to the small plots of old vines from which Landua is made. The origin, the orientation of the vineyard and the biodiversity of biotypes provide special particularities. The vineyards are mainly Tempranillo with some Graciano, Garnacha, white varieties and other unknown varieties. The heterogeneity of the soil, silty loam with a high limestone content, and the microclimate contribute to the characteristic ripening of each plot. Together with the practice of organic viticulture, an extraordinary balance is achieved in the vine that allows the essence of unique vineyards to be captured in each bottle.

Vinification by parcels

Landua is the result of the blending of the character of the Leza and San Vicente de la Sonsierra vineyards. The vinification by parcels and municipalities allows us to increase our knowledge of each vineyard. The must is moved by gravity. It was vinified with spontaneous fermentations, gentle extractions and very controlled temperatures in French oak vats and concrete tanks and aged for 12 months in French oak barrels. After blending, the wine was aged in concrete tanks for seven months. For greater protection, the wine contains sulfites. It was bottled in the spring of 2024.

AIURRI



Marañones

PICARANA

2022 VINTAGE

Marañones Picarana 2022 is the purest expression of the albillo real that represents the environment of the Marañones estate. The freshness of the altitude, the orientation of the plots and the granite soils provide an outstanding balance in the vineyard. The goblet-trained vines are between 30 and 70 years old and offer very low yields, limited to small clusters. The philosophy of respect in viticulture shows the varietal character in an estate production. Floral sobriety. Texture and sapidity, expression of granitic soils. The profile of the Albillo Real in San Martín de Valdeiglesias. Delicate nuances, balance in ripening and a long, elegant finish.

An extreme climatic year

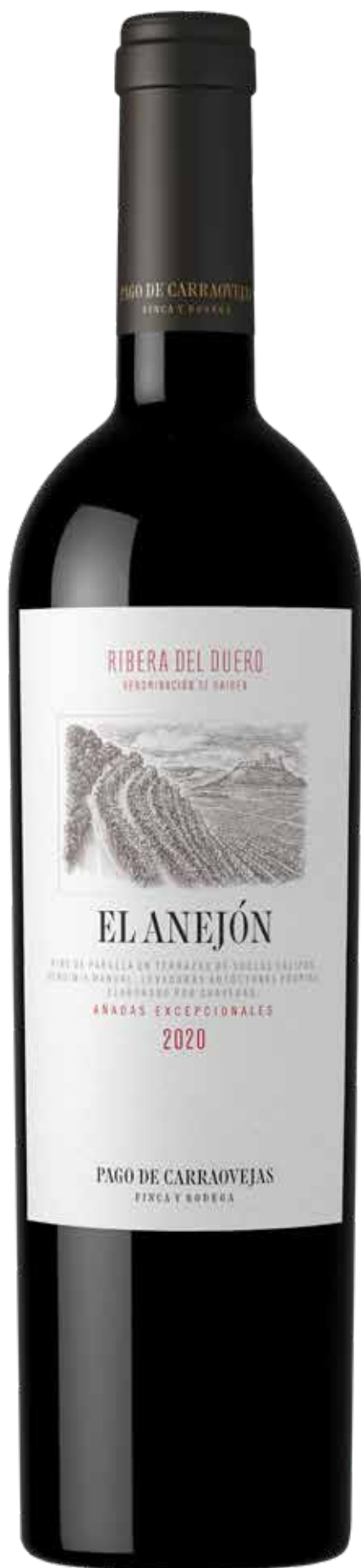
The last few months of 2021 were rainy and mild. 2022 started in the same way; no extreme cold days, but no rain. The vines began to weep at the end of March due to the high temperatures at the time, but the vines did not start to bud until the end of April due to the low spring rainfall. May was a particularly atypical month due to the high temperatures recorded. Flowering took place across the board in mid-June in a rapid manner and with a correct fruit set. The summer was extremely dry and hot with successive heat waves that caused vegetative stoppage at times in the youngest plants. These characteristics of the cycle also allowed the sanitary condition to remain perfect. The harvest began on August 4 and lasted until August 12.

Albillo Real vines

In a rugged orography, in the branches of the border of the Sierra de Gredos, the different vineyard plots dot a landscape dominated by forests and crops. The albillo real vines recall the past of the San Martín de Valdeiglesias area where, since the 16th century, this variety has reigned among the white varieties. The small clusters of these goblet-trained vines, between 30 and 70 years old, find the perfect balance for their development in the conditions of southern Gredos. The mesoclimate of the Marañones estate, with an altitude of between 750 and 850 meters above sea level, offers a characteristic freshness and ripeness to this variety.

Unique elaborations

The grapes were harvested in 12 kg boxes; the bunches were picked by hand and the selected grapes arrived at the winery in optimal conditions. Fermentation was carried out with indigenous yeasts together with their lees in 228, 500 and 600 liter used barrels and 1200 and 1500 liter foudres. After aging for 10 months, the wine was blended and bottled in the summer of 2023. For greater protection, the wine contains sulfites.



EL ANEJÓN

2020 Vintage

The 2020 vintage of El Anejón conveys the uniqueness of the terraces that welcome the Carraovejas Valley from its western slope. The three varieties planted on the estate are used in its production: 93% Tempranillo, 5% Cabernet Sauvignon and 2% Merlot. El Anejón stands out for its delicate and intense character. Produced only in exceptional vintages. Terraces overlooking the castle of Peñafiel that form an amphitheater of unique personality. Aromatics that permeate each hillside terrace. Infinite mouth that whispers that this wine is born of an unprecedented ecosystem.

A balanced year

After a 2019 with low rainfall, the 2020 vintage was characterized by a winter of abundant rainfall. The vineyard managed to conserve its water reserve, which allowed the vineyard's vegetative cycle to develop with excellent balance and homogeneity. Spontaneous and sown ground covers were used to control vigor. General budbreak took place at the end of April, with no climatic or health incidents. As there was no interference in the development and evolution of the buds, very good yields were obtained in the vineyard, which were balanced thanks to the thinning technique. The El Anejón harvest was carried out according to the ripening of the three varieties: the Merlot on September 14, the Tinto Fino on September 22, and the Cabernet Sauvignon on October 9.

Extraordinary terraces

The terraces of the El Anejón plot welcome the Carraovejas valley. Its uneven relief makes it a natural amphitheater in front of the privileged views of the castle of Peñafiel. It is one of the first terraced plots in Ribera del Duero and one of the few examples of terraced vineyards in the entire appellation. The soil of its terraces has a very compact and austere limestone-loam texture. The presence of the estate's three classic varieties, tinto fino with a small percentage of cabernet sauvignon and merlot, give this 9.43 ha plot a distinctive character. Its orientation, mostly west, but with great exposure thanks to the slope, mark a unique environment.

Care, pampering and time

After an exhaustive monitoring during the ripening cycle and after an initial selection in the vineyard, the grapes are harvested by hand in small boxes. The clusters pass through a cold chamber and selection table where each grape is carefully selected. A double selection is carried out: after checking all the bunches and destemming, the entry of each berry is also controlled manually. Fermentation in small French oak vats seeks to enhance the singularities of the terroir. Alcoholic and malolactic fermentations are carried out spontaneously. The wine is transferred to new 600-liter extra-fine grain French oak barrels by gravity. For greater protection, the wine contains sulfites. The 2020 vintage of El Anejón was bottled in the spring of 2022..