

2014 CARMELO RODERO RESERVA

RIBERA DEL DUERO, SPAIN



THE WINE:

90% Tempranillo, 10% Cabernet Sauvignon. Aged for 20 months in French and American oak. Maceration is between 16–18 days to extract color and intensity. Vineyard is situated at an elevation of 800-900 meters above sea level.

THE ESTATE:

A 30 acre estate located in Pedrosa del Duero, the heart of Spain's legendary Ribera del Duero wine region. Primarily planted with 85% Tempranillo, the other 15% is planted with Cabernet and Merlot. The fourth generation vine-growing family began producing their own wines in 1991 after 14 years of selling their best fruit to the iconic Bodegas Vega Sicilia. Carmelo Rodero's oldest daughter Beatriz took over winemaking in 2008.

TASTING NOTES:

Color: blackish-purple

Aromas: intense and spicy with black cherry and tobacco along with toasted vanilla-laced oak

Flavor & Texture: black fruits and spiced meats lead to a richly textured palate with big tannins and layers of bakers chocolate and dried herbs

Food Pairing: brochettes of lamb with an Indonesian soy glaze

-DRINK NOW THROUGH 2029-