

2005 PAGO DE VALTERREÑA

Bodegas CARMELO RODERO
RIBERA DEL DUERO, SPAIN



THE WINE:

100% old-vine Tempranillo from a single vineyard known for its intensely flavored “black pearls”, as Carmelo Rodero refers to the grapes. The fruit is macerated for 20-30 days and then aged in new French and American oak for 25 months. An exceptionally powerful expression of Tempranillo.

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 Tempranillo (85%), the other 15% 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.

~TASTING NOTES~

COLOR: Almost black; deep, dark purple with crimson flashes.

AROMAS: Sweet blackberry and vanilla oak with caramelized macadamia-nut nuances and hints of tobacco.

FLAVORS: Powerful ripe black fruits with fig and anise notes. Densely concentrated fruit with a seamless-mouth filling texture. Pronounced vanilla oak complements the coffee and spice on the long, complex finish.

FOOD PAIRING: Grilled Porterhouse steak with sauteed portabello mushrooms.