

2006 T.S.M.

BODEGAS CARMELO RODERO RIBERA DEL DUERO, SPAIN



THE WINE:

75% Tempranillo, 15% Merlot, 10% Cabernet Sauvignon. The fruit is macerated for 20-25 days and then aged in new French oak for 18 months. An exceptionally powerful expression of Tempranillo with Cabernet and Merlot adding new world style fruit.

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: Dark magenta with a warm glowing halo.

Aromas: Sweet blackberry and maple dusted tobacco. Notes of cedar, vanilla and sweet balsamic.

Flavors: Powerful ripe black fruits with cherry and toasted cedar. Densely concentrated with a seamless mouth-filling texture. Pronounced vanilla oak complements the spice on the long, complex finish.

Food Pairing: Grilled filet mignon with sautéed portabella mushroom.

~Drink now through 2026~