

2007 Carmelo Reserva

Bodegas Carmelo Rodero
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 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 purple with amber highlights.

Aromas: Roasted black cherries and black currants. Notes of a savory spice with vanilla accents.

Flavors: Voluptuous and round with ripe black fruits and subtle nuances of coffee and herby-spice. Round and sweet tannins on the 45 second finish.

Food Pairing: Brochettes of lamb with an Indonesian soy glaze.

~ Drink now through 2020 ~