

2008 Carmelo Rodero CRIANZA

Bodegas Carmelo Rodero
Ribera del Duero, Spain



THE WINE:

90% Tempranillo, 10% Cabernet Sauvignon. Aged for 15 months in 1 and 2 year old French oak barrique. Grown at 800 meters above sea level these 30 year old vines produce low volumes of intensely flavored fruit. Maceration is 15 days to extract more color and tannins from the skins.

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: Dense ruby with garnet flashes.

Aromas: Roasted cherry and licorice with rustic earth-type tones.

Flavors: Ripe black cherry mingles with woody and meaty flavors. Some savory spices combine with toasted oak on the long complex finish. Decant for 45 minutes – 1 hour.

Food Pairing: Braised chicken thighs with a carrot, bacon, and green olive sauce.