

# 2009 CARMELO RODERO CRIANZA

**BODEGAS CARMELO RODERO  
RIBERA DEL DUERO, SPAIN**



## **THE WINE:**

90% Tempranillo, 10% Cabernet Sauvignon. Aged for 15 months in one- and two-year-old French oak barriques. 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.

\*This 2009 vintage has produced some of the best Tempranillo in the last 10 years.

## **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 purple with garnet flashes.

**Aromas:** Roasted cherry, ripe berries, creamy vanilla and spice.

**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.

**~Drink now through 2020~**