

2010 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 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: Black cherries and black currants. Notes of cedar with exotic spice and vanilla accents.

Flavors & Texture. Voluptuous and round with ripe black fruits and subtle nuances of coffee and vanilla. Round and sweet tannins on the 45 second luxurious finish.

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

~ DRINK NOW THROUGH 2030 ~