

2011 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, ripe boysenberry, cinnamon and clove with hints of sweet cedar.

Flavors & Texture. Voluptuous and round with ripe black fruits and subtle nuances of vanilla and tobacco spice. Long, luxurious finish with black cherry and savory spice and seamless, silken tannins.

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

~ DRINK NOW THROUGH 2026 ~