

2011 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. The 2011 vintage was spectacular for Ribera Del Duero.

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 scarlet.

Aromas: Dark cherry, ripe berries, mineral infused meaty spice.

Flavors: Ripe black cherry mingles with woody notes. Some savory spices combine with vanilla on the long complex finish. Decant for 45 minutes – 1 hour to bring out the creamy texture.

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

~Drink now through 2021~