

2011 PAGO DE VALTARREÑA

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



THE WINE:

100% old-vine Tempranillo from a single vineyard known for its intensely flavored “black pearls,” as Carmelo Roder refers to the grapes. The fruit is macerated for 20–30 days and then aged in new French oak for 24 months. An exceptionally powerful expression of Tempranillo. 2009 was widely recognized as an excellent vintage 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: Almost black; deep, dark purple with crimson flashes.

Aromas: Blackberry and sweet vanilla oak with hints of tobacco and savory spice.

Flavors: Powerful ripe, dark fruits with black cherry and anise notes. Densely concentrated with a seamless mouth-filling texture. Pronounced vanilla oak complements the coffee and spice on the long, complex finish.

Food Pairing: Grilled Porterhouse steak with sautéed portabella mushroom.

~Drink now through 2025~