

2012 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 Rodero 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. 2011 was 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.

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

Food Pairings: Grilled Porterhouse steak with sautéed portabella mushroom.

-DRINK NOW THROUGH 2032-