

2014 CARMELO RODERO CRIANZA

BODEGAS CARMELO RODERO, RIBERA DEL DUERO, SPAIN



THE WINE:

90% Tempranillo, 10% Cabernet Sauvignon, Carmelo Rodero's Crianza is 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 ESTATE:

A 30-acre estate is located in Pedrosa del Duero, the heart of Spain's legendary Ribera del Duero wine region. Primarily planted with Tempranillo (85%), the other 15% is 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: deep purple with hints of ruby

Aromas: black cherry, spiced meats, tobacco and vanilla

Flavor & Texture: intense red and black fruits mix with savory-meaty spices; rounded tannins and rich texture creates an almost creamy mouthfeel

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

-DRINK NOW THROUGH 2025-