

# 2014 PAGO DE VALTARREÑA

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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 vines average 60 years old and are all dry farmed. The fruit is macerated for 20-30 days and then aged in 100% new French oak for 24 months. An exceptionally powerful expression of Tempranillo. 2014 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 85% Tempranillo, 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. Carmelo Rodero’s oldest daughter Beatriz took over winemaking in 2008.

## TASTING NOTES:

**Color:** inky black

**Aromas:** sweet black cherry, savory spices, dark chocolate covered berries

**Flavor & Texture:** ripe black fruit, meaty spices, toasted oak and pipe tobacco; dense and full bodied with a creamy, rich mouthfeel

**Food Pairing:** grilled porterhouse steak with sautéed portabella mushrooms

-DRINK NOW THROUGH 2034-