

2014 T.S.M.

BODEGAS CARMELO RODERO, RIBERA DEL DUERO, SPAIN



THE WINE:

75% Tempranillo, 15% Merlot, 10% Cabernet Sauvignon. The fruit is macerated for 20-25 days and then aged in new French oak for 18 months. An exceptionally powerful expression of Tempranillo with Cabernet and Merlot adding new world style fruit.

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: dark magenta with a purple hue

Aromas: dark berries, savory spices, hints of cinnamon and toasted oak

Flavor & Texture: sweet black cherry and ripe berries with savory spices reminiscent of aged meats, plush and rich on the palate with bold acids and strong tannins

Food Pairing: grilled filet mignon with sautéed portabella mushroom

-DRINK NOW THROUGH 2034-