

# 2015 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 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. 2015 was a spectacular 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:** opaque purple

**Aromas:** sweet black fruit, plum and cherry, with oak spice and hints of dark cocoa

**Flavor & Texture:** densely concentrated and powerful with black fruits and layers of savory spices; elegant tannins and lifted freshness from the acids; creamy and velvety texture

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

-DRINK NOW THROUGH 2030-