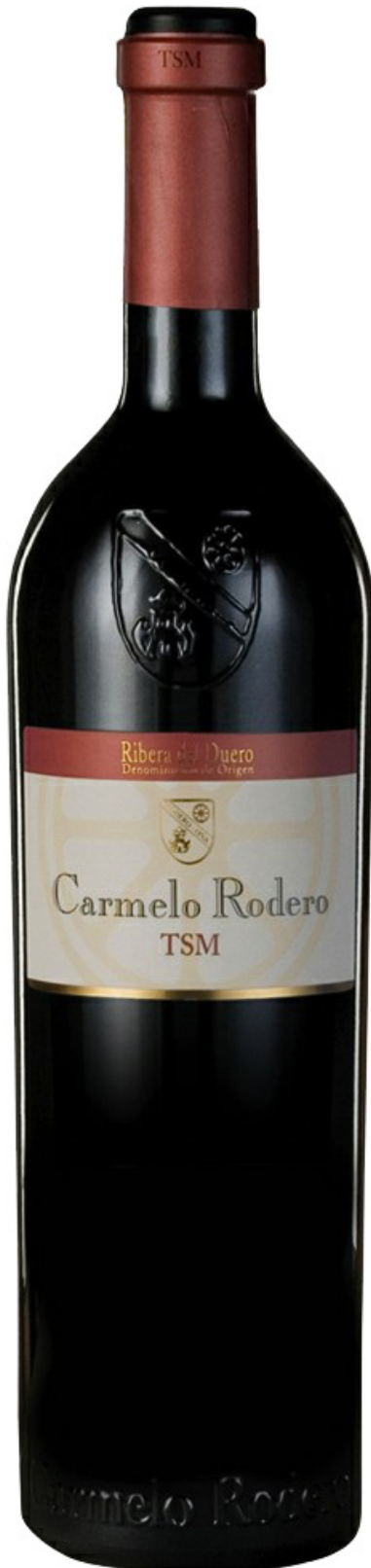


2015 CARMELO RODERO T.S.M.

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. Just under 1,000 cases made in 2015.

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: dark, almost opaque purple

Aromas: sweet black cherry with warm spices, hints of dried violets

Flavor & Texture: ripe black and red fruit flavors complimented by French oak nuance; subtle tobacco and chocolate

Food Pairing: grilled filet mignon with sautéed portabella mushrooms

-DRINK NOW THROUGH 2035-