

2016 CARMELO RODERO RESERVA

BODEGAS RODERO, RIBERA DEL DUERO, SPAIN



THE WINE:

90% Tempranillo, 10% Cabernet Sauvignon from vines averaging 40 years old. Aged for 20 months in 50% new French oak and then 24 months in the bottle prior to release. Maceration is between 16–18 days to extract color and intensity. Vineyard is situated at an elevation of 800-900 meters above sea level. The 2016 vintage for the Ribera del Duero was spectacular - the best vintage in the last 20 years.

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% 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: deep purple with a slight amber - brick hue

Aromas: complex layers of black cherry and plum followed by toasty cedar, vanilla and cinnamon

Flavor & Texture: creamy and round the ripe black cherry fruit is framed by plush and elegant tannins; notes of meaty spices and coffee with cream lead to a long, balanced finish

Food Pairing: slow cooked brisket with sea salt, pepper and brown sugar rub

-DRINK NOW THROUGH 2036-