

# 2016 CARMELO RODERO CRIANZA

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## BODEGAS CARMELO RODERO, RIBERA DEL DUERO, SPAIN



### THE WINE:

90% Tempranillo, 10% Cabernet Sauvignon aged for 15 months in one and two-year-old French oak barriques. Grown at 800 meters above sea level, these 30-year-old vines produce low volumes of intensely flavored fruit. Maceration is 15 days to extract more color and tannins from the skins. The 2016 vintage was spectacular for the Rodero Estate with wines showing great density and structure.

### 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. The old vines, careful selection of fruit and use of only French oak barrels makes this estate one of the top wineries in all of Spain.

### TASTING NOTES:

**Color:** dark crimson

**Aromas:** red and black berry fruit with hints of cured meats and subtle notes of toasted wood

**Flavor & Texture:** spiced cherry and red currants lead to a soft texture with soft, plush tannins

**Food Pairing:** braised chicken thighs with a carrot, bacon, and green olive sauce

-DRINK NOW THROUGH 2028-