

2016 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. 2016 was a spectacular vintage for Ribera del Duero, this wine received a 96 point score from Decanter Magazine.

THE ESTATE:

This 30 acre estate is 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. Consistently awarded as one of Spain premier producers of top end red wines.

TASTING NOTES:

Color: dense purple - black

Aromas: ripe black cherry and plum, with oak spice and hints of dark coffee beans and vanilla

Flavor & Texture: concentrated and powerful with black fruits and meaty spice; elegant tannins with lifted freshness from the acid; creamy and velvety texture

Food Pairing: grilled porterhouse steak with sautéed portabella mushrooms

-DRINK NOW THROUGH 2036-