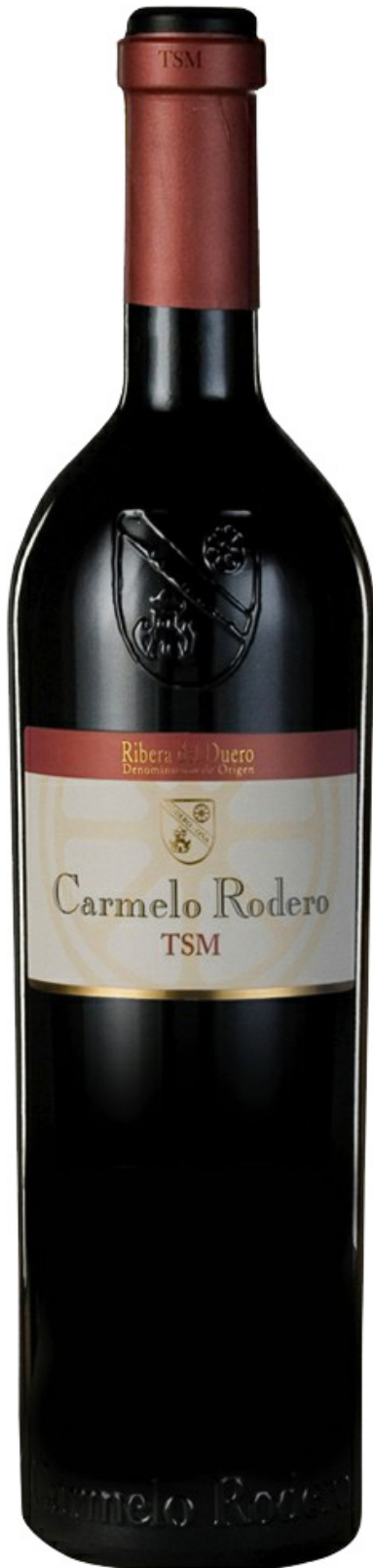


2017 CARMELO RODERO T.S.M.

BODEGAS 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 100% 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 were made in 2017.

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 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. Consistently awarded as one of Spain's premier producers of high end red wines.

TASTING NOTES:

Color: opaque purple

Aromas: ripe black cherries, fresh roasted coffee beans, hints of balsamic and vanilla

Flavor & Texture: black fruits mingle with minerals and toasted oak; the texture is plush and mouth-filling with cashmere like tannins

Food Pairing: prime, dry aged filet mignon served with sautéed portabella mushrooms

-DRINK NOW THROUGH 2037-