

2018 Carmelo Rodero Reserva Bodegas Rodero, Ribera del Duero, Spain



The Wine:

90% Tempranillo, 10% Cabernet Sauvignon from vines averaging 45 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 2018 vintage for the Ribera del Duero was excellent with ample Spring rains and a mild early Summer. August and September were warmer than normal bringing our potent aromatics and superb balance to the wines.

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 while his younger daughter Maria has taken over the business side. The reputation of the winery is stellar, known as one of the regions truly superb producers.

Tasting Notes:

Color: deep purple-ruby

Aromas: ripe black fruits, Vanilla bean, coffee and savory spice

Flavor & Texture: sweet black cherry, spiced meat, and cedar. Creamy and full bodied with balanced tannins and acids

Food Pairing: Traditional rack of lamb rubbed with, Sea salt, pepper, rosemary and garlic.

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