

2018 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. 2018 was a classic and wonderful vintage for Ribera del Duero.

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's premier producers of top end red wines.

Tasting Notes:

Color: dense purple - black

Aromas: deep and intense cherries and black fruits, with integrated oak spice and hints of dark roasted coffee

Flavor & Texture: concentrated and powerful with ripe fruits and savory spice; elegant tannins, deeply and powerfully structured, yet with a creamy and velvety texture

Food Pairing: grilled porterhouse steak with sautéed portabella mushrooms

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