

2020 Carmelo Rodero Crianza

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 2020 vintage was excellent for the Ribera del Duero region with wines showing intensely flavored fruit, great freshness and rounded tannins

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 cherries, tobacco leaf, minerals and spiced meat.

Flavor & Texture: Red and black currants, ripe red plums, subtle cedar notes. The tannins and mouthfeel are round and smooth with great balance.

Food Pairing: Braised chicken thighs with a carrot, bacon, and green olive sauce.

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