



CARMELO RODERO PAGO DE VALTARREÑA 2014

Bodegas Rodero S.L., Ribera del Duero, Spain

LCBO # 528489 | 14.0 % alc./vol. | \$85.00 | Release: 02-Nov-2017

"The single-vineyard Tempranillo from a plot that names the 2014 Carmelo Rodero Pago de Valtarreña matured in new French barriques for two years, yet the oak feels perfectly integrated and folded into the fruit of this balanced year. The aromas are subtle, and so is the palate, with the power and concentration you'd expect from old vines from Ribera del Duero. Impressive". Score – 94p. (Luis Gutierrez, robertparker.com, 2017)

A powerful sweet red wine, soft and opulent. An iron fist in a velvet glove. Scents of ripe black fruit mix with toasted notes as well as leather and coffee. As it opens, spicy fragrances –deep, intense and persistent– come to mind.

On the palate it is extremely meaty, savoury, velvety, well structured, fresh and endowed with great balance. Hints of blackberries, milk coffee candy, shady forests, pipe tobacco, minerals... It is a wine with a plethora of sensations, which linger on and on, as the finish is very, very long lasting.

Terroir:

140 hectares of family-owned vineyards, including Valtarreña vineyards, located in the heart of the Ribera del Duero, is the southernmost area of Burgos at altitude ~ 750-900 m above sea level. Here intervals of slight Atlantic and Continental influences come together with warm, dry summers and long, harsh winters, with dramatic temperature fluctuations. Vines 45 to 55 years old. Limestone-clay soils, sands and pebbles.



Vinification:

Crafted only in exceptional vintages. Harvested by hand select best grapes. First fermentation in stainless steel vats, completed with malolactic fermentation in French oak barrels. Aged 24 months in French oak barrels of select grain and an average age of a year and a half.

Variety: Tempranillo 100%

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Decant and serve at 17°C now with red meats and all kinds of grilled fish or age for up to 10 years.

Robert Parker '17

94p



Wine Spectator