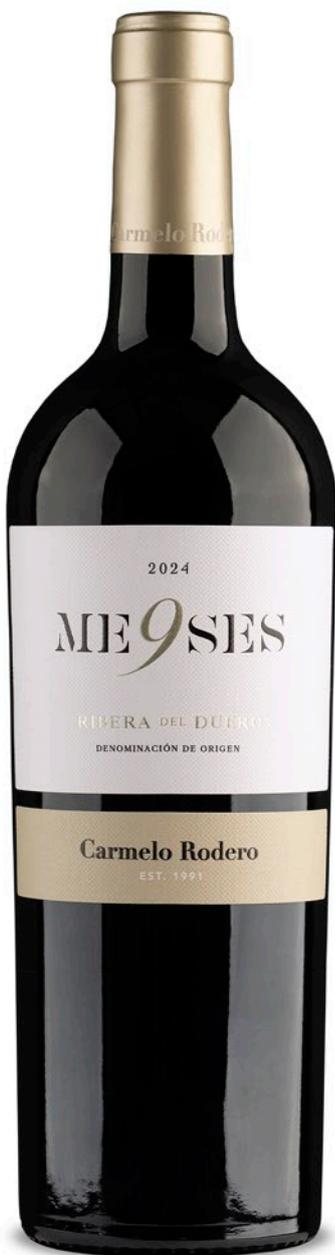


Carmelo Rodero

9 meses 2024

The 2024 vintage was characterized by a cycle that began with a dry autumn and slightly above-average temperatures. Winter brought moderate precipitation and isolated frosts, mainly concentrated in the second half of January, without significant damage to the buds. Summer recorded high maximum temperatures, with two heatwaves in July and August that contributed to a notable concentration of sugars and polyphenols. Rainfall at the end of September and the beginning of October added freshness and slowed ripening, allowing for a staggered harvest that favored grapes with an excellent balance between alcohol level, acidity, and phenolic ripeness.



Vineyard

Planting system: Trellis and bush vine
Altitude: 824 - 855 metres
Soils: Clay-stony, calcareous
Average age of the vineyard: 20 years
Variety: 100% *tempranillo*
Harvest: manual with field selection
Vinification by gravity (OVI system)

Aging

9 months in new French oak barrels of 225L

Bottling

August 2025

Technical Analysis

Alcohol : 15.00%
pH | Glucose + fructose: 3.67 pH | 0.44 g/l

Tasting Notes

This wine presents an exceptionally powerful aromatic profile, with intense notes of red and black fruits, such as cherry and blueberry, standing out on the nose. On the palate, it is fresh and balanced, with a broad texture that envelops the mouth, offering a rounded and pleasurable experience, with a finish that invites you to savor every sip. It is ideal for pairing with Iberian cured meats, rice dishes, and oily fish.

Winemaker Beatriz Rodero

