

Carmelo Rodero

Crianza 2023

The 2023 vintage was shaped by variable weather, with a wet spring followed by mild summer days and two short heat spikes. Early rains filled the soils and encouraged uniform bud break. Cooling breezes and clear nights fostered steady ripening, plot by plot, without stress. Selective harvesting preserved vibrant fruit and polished tannins. The resulting reds are silky and layered, blending elegance with expressive depth. This vintage offers remarkable harmony and diversity.



Wineyard

Planting system: espalier and goblet
 Altitude: **837 - 862 metres**
 Soils: complex silt and stony soils
 Average age of the vineyard: 30 - 35 years
 Variety: **tempranillo with a touch of cabernet sauvignon, merlot and albillo.**
 Harvest: **manual with selection in the field**
Vinification by gravity (OVI system)

Aging

15 months in new 225L French oak barrels

Bottling

April 2025

Technical analysis

Alcohol | Total Total acidity : 15,00 % | 4,59 gr/l
 PH | Glucose + fructose : 3,69 PH | 1,15 gr/l

Tasting notes

This wine offers an elegant and complex aromatic profile, where the fruity notes of *tempranillo*, such as raspberry and blackberry, intertwine with delicate nuances of toasted bread and spices from its time in the barrel. On the palate, it is sweet and balanced, with a silky texture that fills the palate. Its sweet and well-integrated tannins lead to a long and persistent finish, inviting you to enjoy every sip. Ideal to accompany grilled red meats, cured cheeses and spoon dishes, such as traditional stews, fabadas or casseroles.

Winemaker Beatriz Rodero

