

# Carmelo Rodero TSM

## 2021

The 2021 vintage was marked by challenging weather conditions. The cycle began with a winter marked by the Filomena squall at the beginning of the year, which brought heavy snow and rain. The summer was warm and dry, typical of our region, which favoured the ripening of the grapes. However, rainfall was scarce, and the lack of moisture in the soils influenced the ripening process, forcing us to use Filomena's reserves. In spite of the adversities, the extreme weather conditions marked the final result of the harvest, which was classified as excellent.



### Vineyard

Planting system: trellised and goblet-trained  
 Altitude: **842 - 875 metres**  
 Soils: sandy, clay and calcareous  
 Average vine age: **40 - 45 years**  
 Variety: **75% tempranillo 10% cabernet sauvignon 15% merlot**  
 Harvesting: **manual with field selection**  
**Vinification by gravity (patented rotary system)**

### Aging

17 months in 225L new French oak barrels

### Bottling

24 may 2023

### Technical Analysis

Alcohol | Total acidity: 15,10 % | 5,36 gr/l  
 PH | Glucose + Fructose: 3,64 PH | 0,94 gr/l

### Tasting Notes

Its intense, deep garnet-red colour anticipates its character. On the nose it stands out for its complexity and aromatic richness, combining notes of ripe fruit with hints of its ageing, such as spices, leather and balsamic touches. The palate is fleshy and complex, but surprisingly balanced, with an enveloping passage that fills the palate. The finish is long and persistent, leaving pleasant hints of ripe fruit, spices and well-integrated wood. Perfect with oily fish, big game dishes and aged cheeses.

Winemaker Beatriz Rodero

