

Carmelo Rodero

RAZA 2022

The 2022 vintage was defined by extreme weather. The cycle began with a dry, mild winter, leaving no water reserves. April brought frosts that challenged the young shoots. Three summer heatwaves, counterbalanced by cool nights, sped up ripening and concentrated aromas. A short August shower eased stress and polished the tannins. Harvest began ten days early and was carried out carefully and selectively, yielding moderate quantities with aromatic intensity and balance. Despite the hardships, the crop was excellent. This wine captures the essence of the five sites that compose Pedrosa de Duero.



Vineyard

Planting system: trellising and goblet training
Altitude: **837 - 862 metres**
Soils: mainly clay soils
Average age of the vineyard: **30 - 35 years**
Variety: **100% tempranillo**
Harvesting: **manual with selection in the field**
Vinemaking by gravity (OVI system)

Ageing

21 months in new French 225L oak barrels

Bottling

August 2024

Technical analysis

Alcohol | Total acidity: 15,00 % | 5,36 gr/l
PH | Glucose + fructose: 3,69 PH | 1,24 gr/l

Tasting notes

On the nose, it displays an impressive range of aromas where ripe, fresh fruit is expressed with sublime intensity. Deep notes of black fruits, such as blackberries and plums, intertwine with delicate spicy nuances, providing a subtle complexity. On the palate, its entry is silky, evolving with an enveloping density, perfectly balanced. A perfect wine to pair with grilled meats, steaks and roasts.

Winemaker

Beatriz Rodero

