

Carmelo Rodero TSM

2024

The 2024 harvest was characterized by a dry autumn at the start of the growing season, with temperatures slightly above average. Winter brought moderate rainfall and occasional frosts, mainly concentrated in the second half of January, without significant damage to the buds. Summer saw high maximum temperatures, with two heat waves in July and August that contributed to a notable concentration of sugars and polyphenols. Rainfall in late September and early October provided a cooling effect and slowed ripening, allowing for a staggered harvest that resulted in grapes with an excellent balance of alcohol, acidity, and phenolic maturity.



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, 20% merlot**
5 % cabernet sauvignon
Harvesting: **manual with field selection**
Vinification by gravity (patented rotary system)

Aging

17 months in 225L new French oak barrels

Technical Analysis

Alcohol | Total acidity: 15,00 % | 5,20 gr/l
PH | Glucose + Fructose: 3,59 PH | 0,88 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

