

BODEGAS RODA, RIOJA, SPAIN

MENTZENDORFF
wine shippers since
1858

RODA I



DETAILS OF PRODUCTION

Roda uses Bush vines over 30 years old and yields are limited to 1.5 kgs per vine to encourage phenolic maturity which results in depth and complexity on the palate. The 14 Tempranillo vineyards used to produce Roda I are located near Haro, the historic heart of La Rioja Alta. Aged in French oak barriques for 16 months (50% new and 50% second use) and 20 months in bottle prior to release. During the 2016 vegetative cycle, there was a total rainfall of 409 mm, distributed mostly in the months prior to sprouting. At the end of the cycle, already in the month of September, there was a significant increase in the temperatures with a storm that favoured the ripening.

TASTING NOTES

Medium-high layer, with a red cherry background. As always, the RODA I is discreet on the nose, gradually building in intensity, with wonderful sensations that fill the glass. Black plum dominates, but cherry aromas appear alongside. It's smooth on the palate, with silky yet lively tannin. Plums and cherries fill the mouth, and the excellent quality of the aged oak appears subtly, with a cocoa and spice finish. The fruit endures with a magnificent, long-lasting sensation of freshness.

HOW TO SERVE

Serve at room temperature along side rich red meat dishes and cheese boards.

"Built around a core of Tempranillo from vineyards near Haro, with a splash of Graciano from the Rioja Oriental, this is a superb Roda I from a vintage that is often under-rated in Rioja. Balanced, perfumed and precise, with adroitly handled 50% new wood, a hint of good reduction, some vanilla spice, wild herbs and layers of blackberry and blueberry fruit. Delicious. 96 points."

TIM ATKIN MW, RIOJA 2021 SPECIAL REPORT
BODEGAS RODA, RODA I RESERVA 2016

www.roda.es

VINTAGE 2016
STYLE Red
BLEND OF GRAPES 96% Tempranillo, 4% Graciano
WINEMAKER Agustín Santolaya
ALCOHOL 14.5%

