

BODEGAS RODA, RIOJA, SPAIN

MENTZENDORFF
wine shippers since
1858

CIRSION



DETAILS OF PRODUCTION

Cirsion, meaning 'thistle', can be seen on Roda's logo and bottles and was first made in 1997 (but never released). Cirsion is produced using vines that bear fruit which have noticeably different characteristics to the surrounding vines' yields. When tasted, these grapes give a sensation of fullness and volume. During each harvest, the vineyards are selectively picked, with only one vine in a thousand producing the particular grapes required to make Cirsion.

Fermentation occurs in temperature controlled French oak vats and is aged in 100% new French oak for only 8 months. This short degree of ageing is because the selected grapes have a particular stage of ripeness, where the tannins are more polymerised. Shorter ageing in the barrel lets the wine reach an incredible degree of silkiness and complexity.

TASTING NOTES

The colour of the 2018 Cirsion is deep, almost impenetrably dark. The nose is intense and complex with smoke, violets and moist earth alongside the black and red fruits. Powerful and voluminous while keeping its gracefulness with very fine tannins. Flavours of liquorice, chocolate, with balsamic notes and freshness in the fruit that remains in the long finish. The wine is voluminous but never excessive; wide and at the same time long. A hugely impressive wine from an extraordinary vintage.

HOW TO SERVE

Decant and serve at room temperature. A perfect match to barbecued red meats.

"Expressive nose of black and red cherries, blueberries, plums, vanilla and spice. Cirsion is always a structured wine and at this stage the oak is making its presence felt on the palate. But fine tannins, freshness and juicy black fruit promise more development ahead. One to keep."

94 POINTS

JULIE SHEPPARD, **DECANTER**, 28TH FEB 2021

BODEGAS RODA CIRSION 2018

VINTAGE

2018

STYLE

Red

BLEND OF GRAPES

90% Tempranillo

10% Graciano

WINEMAKER

Agustín Santolaya

ALCOHOL

14.5%

