

BODEGAS RODA, RIOJA, SPAIN

MENTZENDORFF
wine shippers since
1858

RODA



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. After a period of cold maceration, temperature controlled fermentation was completed in French oak vats. The wine was then aged for 14 months in barrel of which 40% is brand new and 60% is second use French oak, qualifying it for Reserva status. 30 months cellaring in bottle followed. 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 September, there was a significant increase in the temperatures, with a storm that favoured the ripening.

TASTING NOTES

Deep red, bright and brilliant colour, with a cherry background. The nose is very expressive with sensations of fresh cherry, light spices and some earthy wet notes. The palate exhibits medium volume, light but fresh, red fruit, fine tannins. Very delicate and very long. Fresh, ethereal and elegant.

HOW TO SERVE

Serve at room temperature with venison medallions and puréed winter root vegetables.

“Spicy, sappy and smooth, it’s a well-judged blend of Tempranillo...with fine-grained tannins and good underlying structure. 94 points.”

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

VINTAGE
2016
STYLE
Red
BLEND OF GRAPES
85% Tempranillo 9% Graciano 6% Garnacha
WINEMAKER
Agustín Santolaya
ALCOHOL
14.5%

