

BODEGAS RODA, MAJORCA, SPAIN

**MENTZENDORFF**  
*wine shippers since*  
**1858**

# AUBOCASSA

Bodegas  **RODA**  
RIOJA

## DETAILS OF PRODUCTION

Olives are harvested in November and December from groves in Plá de Mallorca - Finca Aubocassa, Manacor. Majorca. Spain.

The soil comprises slabs of chalky rock in a sheet of intercalated clay. It is covered a 80% with stone. These poor soils are perfect for the cultivation of Mediterranean woody plants, making it ideal for olive groves to thrive. The olives are then milled on the same day as picking using a cold pressing system, which reaches a maximum temperature of 27°C max.

## TASTING NOTES

A yellow-green hue with notes of grass and citrus on the nose. The palate is soft and slender, with a silky mouth feel. Flavours of almonds linger on the palate with a slight note of creamy sweet spices.

### VINTAGE

NV

### STYLE

Extra Virgin Olive Oil

### BLEND OF OLIVES

Arbequina

