

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. The 2015 vintage saw a very early harvest, mid-September, finishing on the 8th of October. It was a year of perfect maturation, with Mediterranean influence and high-quality wine.

TASTING NOTES

Medium-high layer with a red background and red rim. The nose is intense and full of red fruits. Sensations of ripe cherry and some dark fruits. This is a mineral wine with earthy notes and lots of depth. Perfectly assembled oak and great elegance. Notes of aromatic plants and floral nuances also appear. The palate is voluminous and full, exhibiting a velvety touch with good tannin. Lots of red fruits full of nuances. With a very slight bitterness from the cherry pit. Long, fresh and delicious.

HOW TO SERVE

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

VINTAGE

2017

STYLE

Red

BLEND OF GRAPES

89% Tempranillo

6% Graciano

5% Garnacha

WINEMAKER

Agustín Santolaya

ALCOHOL

14.5%

