

BODEGAS RODA, RIOJA, SPAIN

MENTZENDORFF
wine shippers since
1858

SELA



DETAILS OF PRODUCTION

This is the 9th Vintage for Sela, which was first introduced in 2008 and uses bush vines of between 15 and 30 years old. Yields are kept low to encourage phenolic maturity which results in a concentration of intense aromas and depth of flavour complexity on the palate. Following 19 days of maceration, Sela is aged for 12 months in 100% semi-new French oak. The Tempranillo and Graciano vineyards are found near Haro in Rioja Alta and are managed using sustainable viticultural methods.

TASTING NOTES

Layered in colour, bright and clean. The nose is intense and direct, with many red fruits in the range of cherry and some details of black fruit. Greater sensation of ripened fruit in this vintage. The palate is wide and voluminous with very good tannins. This wine will age well in bottle.

HOW TO SERVE

Serve at room temperature with rich dishes such as roasted venison or fillet of beef.

“SERIOUS, CONCENTRATED AND FOCUSED, WITH DENSITY AND CONCENTRATION, DARK, INKY BERRY FRUIT AND CHALKY MINERALITY. THE WOOD IS SECOND USE, THE BLEND IS TEMPRANILLO WITH 3% EACH OF GRACIANO AND GARNACHA. 2024-30” 93 POINTS

TIM ATKIN MW 2022 RIOJA REPORT

VINTAGE
2019
STYLE
Red
BLEND OF GRAPES
94% Tempranillo
3% Graciano
3% Garnacha
WINEMAKER
Agustín Santolaya
ALCOHOL
14%

