

BODEGAS RODA, RIOJA, SPAIN

MENTZENDORFF
wine shippers since
1858

RODA I



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. The 14 Tempranillo vineyards used to produce Roda I are located near Haro, the historic heart of La Rioja Alta. Aged in French oak barriques for 16 months (50% new and 50% second use) and 20 months in bottle prior to release. The cycle finished with low rainfall and high temperatures. The harvest on September 4th, the earliest in the history of Bodegas Roda.

TASTING NOTES

Intense and bright, with a high layer, cherry red background and red rim. The nose displays a very good intensity and fruit aromas are abundant, with a clear profile of black fruits, highlighting black plum and blueberries. In the layer of spices there is a play of cloves, black pepper and a light touch of cinnamon. In the background, details of very subtle white flowers can be seen. The aroma of the moist earth, which brings mineral memories, mixes with that of the cocoa in a really pleasant aromatic layer. There is a slightly bitter note, like that of the stone of the fruit, very pleasant, which gives personality to the whole.

HOW TO SERVE

"2017 WAS A HOT VINTAGE THAT WAS ALSO HIT BY FROST, RESULTING IN A RODA I WITH A LOT OF CONCENTRATION AND POWER. THIS MARRIAGE OF TEMPRANILLO WITH 6% GRACIANO AND 4% GARNACHA IS SERIOUSLY STRUCTURED AND COMPACT. 2025-32" 93 POINTS

TIM ATKIN MW 2022 RIOJA REPORT

VINTAGE 2017
STYLE Red
BLEND OF GRAPES 90% Tempranillo 6% Graciano 4% Garnacha
WINEMAKER Agustín Santolaya
ALCOHOL 14.5%

