

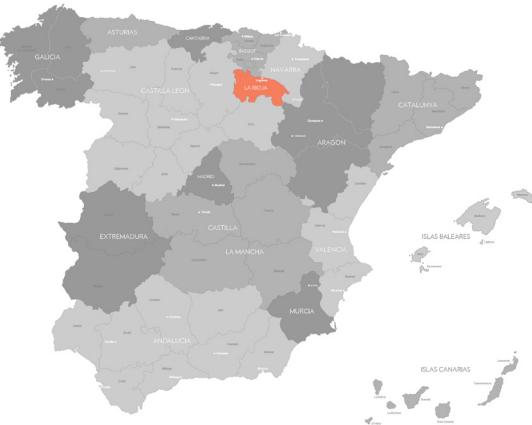


VALKYRIE

SELECTIONS



BODEGAS RODA



RESERVA 2017

RODA || Bodegas Roda was founded in 1987 and is considered “the most modern of the traditionalists and the most traditional of the modernists.” Roda works with a total of 120 hectares - 70 owned by Roda and 50 by contracted growers - all bush vines; no irrigation; minimum intervention (no chemically synthesized products and use of cover crops). Their uncompromising commitment to quality is evident in the extensive research and development department and the state of the art gravity flow winery which includes the seventeen Seguin Moreau foudre for fermentation, radiant heat malolactic room and extensive aging cellar.

RIOJA || Rioja was the first Spanish wine region to obtain DO status, in 1925. In 1991, it was promoted to DOCa (Qualified Designation of Origin), a higher category reserved for wines maintaining a proven consistency and quality over a long period of time. Rioja has three distinct subregions (Alavesa, Alta & Baja) as well as stylistic diversity ranging from the traditional oxidative wines to the full throttle modern style.

RODA RESERVA 2017 ||

BLEND | 89% Tempranillo, 6% Graciano & 5% Garnacha

VINEYARDS | Tempranillo vineyards are located in Haro - bush vines of over 30 years on limestone soils. The Graciano is from further southeast the border between Alta and Baja with more alluvial soils. Average yield is 1.5kg per vine.

WINEMAKING | Fermentation and malolactic fermentation in French oak followed by 14 months aging in French oak barrique (40% new) and 30 months in bottle.

ALCOHOL | 14.5%

PRESS | 91 WA

“They look for red fruit (and dress the bottle with a red capsule) in the 2017 Roda, but tasting it next to the 2016, you see a different ripeness in this unusually early and hurried year. The wine is a little weaker and feels more affected by the élevage in oak, noticeable in the aromas and in the creamy palate. This is a Roda to drink younger than the more-complete 2016. In 2017, there was 6% Graciano and 5% Garnacha to complement the Tempranillo.” - Luis Gutierrez

