

BODEGAS RODA





RESERVA 2019

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 & Orietal) as well as stylistic diversity ranging from the traditional oxidative wines to the full throttle modern style.

RODA RESERVA 2019 ||

BLEND | 93% Tempranillo, 4% Graciano and 3% Garnacha.

VINEYARDS | Bush vines older than 30 years, mostly in Haro and its surroundings. Average yields 1,5 kg. per vine.

WINEMAKING | Alcoholic fermentation in French oak vats equipped with temperature control, followed by a malolactic fermentation in French oak barrrel. 14 months in French oak barrels (50% brand new and 50% second-use) and 30 months in bottle prior to its release.

PRESS | 92 WA

"Quite transparent of the vintage conditions, being round, lush and velvety, with polished and sleek tannins and more volume and concentration, reflecting a low-yielding, warm and dry year. It's a red with ripe fruit, measured oak and integrated acidity."

PRESS | 93 JS

"Fruity and primary with rich black cherries, red plums and damsons, adorned by some coffee, black pepper and chocolate. A pretty modern, juicy expression with a medium to full body, rounded by assertive and fine-grained tannins. Long, with some dark chocolate in the finish."

