



BODEGAS RODA



SELA 2013

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.

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BLEND | 98% Tempranillo and 2% Graciano

VINEYARDS | Low yielding vines of 15-30 years on limestone soils with chalk layers and poor in nutrients at 450-600 meters elevation in Haro.

WINEMAKING | Malolactic fermentation in French oak followed by 12 months aging in second and third year old French oak barrique.

ALCOHOL | 14%

BAR CODE | 8436538810767

PRESS | 91 WA

“This is a truly cool, Atlantic vintage and the wine displays incredible freshness. It is very aromatic and floral, with very integrated oak. It develops notes of red licorice with time in the glass. The palate is equally fresh and very balanced, with very fine tannins. This is a wine of pleasure in a really fresh vintage that was harvested really late, into the end of October. The first vintage of this wine was 2008, and this 2013 could very well be the best vintage so far.” - Luis Gutierrez

