

BODEGAS RODA





SELA 2015

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.



BLEND 82% Tempranillo, 10% Garnacha & 8% 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 | 92 WA | 92 JS

"It's very balsamic, with aromas of Mediterranean herbs, aromatic, open and expressive. The palate is juicy, and there's great balance between fine tannins and acidity, with very clean, focused flavors and with more structure and volume but keeping its poise. One of the best Selas ever." - Luis Gutierrez

"A very refined and beautiful wine with fine tannins, lovely fruit and hints of fresh herb and wet earth. Medium body and a long finish. Shows such finesse and complexity. Hitting above its fighting weight." - James Suckling

