VALKYRIE SELECTIONS

BODEGAS RODA







SELA 2024

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 | 100% Tempranillo

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.

TASTING NOTES | Intense, fruity and cheerful, Sela is a wine with a lot of liveliness. Red fruits in the line of fresh cherries dominate with undertones of sage and cedar. The structure is gracefully supported with fine, silky tannins for a persistent, lovely finish.

PRESS | 94 DEC, 91 WE

"A juicy core of plum, cherry and poached pear, infused with Earl Grey tea, fills the palate with generosity and dynamism. Zesty freshness carries the wine with ease, lifts the mid-palate and drives the long finish. So well crafted, with tannins that are soft and drenched in blood orange and cherry juice. Fluid and elegant with a defined, poised structure." - Decanter