



BODEGAS RODA

CIRSION 2016

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.

CIRSION 2016 ||

BLEND | 89% Tempranillo and 11% Graciano

VINEYARDS & WINEMAKING | A natural rarity in specific clusters was identified in 1995 which led to Cirsion - a bunch by bunch selection of grapes from old vines which possess unique characteristics (polymerization of the tannins). One in one thousand bunches are chosen for fullness & volume - characteristics which were closer to actual vine tasting rather than grape-tasting. Roda eschews longer time in barrel for Cirsion and as such, the wine spends only 8 months in French oak.

ALCOHOL | 14.5%

PRESS | 98 JS & 95 WA

“Released much earlier than the rest of the wines, the 2016 Cirsion is produced with very ripe grapes that they think need less time in oak, and the wine is therefore bottled and released earlier. It’s a blend of Tempranillo with 11% Graciano matured in new French barriques for eight months, bottled and released ten months later. This is young and heady, explosive, with plenty of ripe fruit and a hedonistic profile. It has abundant, very fine tannins and a good thread of acidity going through its core that lifts the finish. It’s unashamedly modern and showy.” - Luis Gutierrez

