



VALKYRIE

SELECTIONS



BODEGAS RODA



SELA 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.



SELA 2016 ||

BLEND | 87% Tempranillo, 7% Graciano & 6% Garnacha

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%

PRESS | 92 WA

“The blend of this entry-level red from Rioja changes with the year, and the 2016 Sela is 87% Tempranillo, 7% Graciano and 6% Garnacha, reflecting a cooler year. The aim here is to produce a delicate and pleasant wine to have by the glass or with starters. It fermented with indigenous yeasts and matured in oak barrels for 12 months. It’s young and fruit-driven, has good freshness and is easy to drink, with almost unnoticeable tannins.” - Luis Gutierrez