



VALKYRIE SELECTIONS



BODEGAS RODA

RODA I RESERVA 2019

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 underground 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.

RODA I RESERVA 2019 ||

BLEND | 95% Tempranillo and 5% Graciano

VINEYARDS | Vineyards are located in Haro and the surrounding villages of Ollauri, Cihuri, Gimileo, and Villalba – bush vines of over 50 years on limestone soils. Naturally low yields of 1.5kg per vine. Roda I is characteristically deeper and darker with black fruit aromas and flavors compared to Roda.

WINEMAKING | Malolactic fermentation in French oak followed by 16 months aging in French oak barrique (50% new) and 2 years in the bottle.

ALCOHOL | 14%

PRESS | 97 JS, 96 GP, 94 TA, 94 WA

“Immense depth and exuberance here. Fine spices, dark plums, fresh blackberries, blueberries, graphite and crushed stones. Naturally concentrated, broad, vertical and full-bodied, but still fluid and linear. Crumbled, dusty tannins grow on the palate, leading it to a juicy, tightly wound finish that goes on and on. One of the best Roda I? Drinkable now upon decanting, but much better from 2025.” - James Suckling

