



## BODEGAS RODA



### CIRSION 2010

**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 2010 ||

**BLEND** | 100% Tempranillo

**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%

**BAR CODE** | 8436538810491

**PRESS** | 94 WA & VIN

“Pure Tempranillo from selected vines where the ripeness of the grapes give some special characteristics to their tannins, which they consider need a shorter aging time in wood and make for an exuberant and approachable wine. 2010 was a balanced year, with a longer ripening cycle and a delay in harvest of around 10 days compared with 2009. It’s dark, opaque, almost black in color. The palate is extremely balanced, with clean acidity, ultra-fine, velvety tannins that make it round, intense and tasty, powerful but yet light. This is a great Cirsion.” - Luis Gutierrez

