



VALKYRIE SELECTIONS



BODEGAS RODA



CIRSION 2018

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 & Oriental) as well as stylistic diversity ranging from the traditional oxidative wines to the full throttle modern style.



CIRSION 2018 ||

BLEND | 90% Tempranillo and 10% Graciano

VINEYARDS & WINEMAKING | A natural rarity in specific clusters was identified in 1995 which led to Cirсион - a bunch by bunch selection of grapes from old vines which possess unique characteristics. 1/1000 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 Cirсион and as such, the wine spends only 8 months in French oak.

PRESS | 95 WA

“The 2018 Cirсион also feels a bit young, and it is also quite ripe with 14.5% alcohol, reminiscent of the modern wines from the turn of the century, powerful, ripe and generously oaked. There is a different granularity here: the tannins are a little coarser; there is a bit of an edge, and it’s not as polished; it’s a little wilder.” - Luis Gutierrez

PRESS | 96 JS

“A perfumed nose of blackberries, blueberries, cumin, porcini, olives and dried herbs. It’s full-bodied with fine, creamy tannins. Layered. Such complexity, with savory, mineral character. Focused and long. Better in a year or two, when the vanilla character melts into the wine.”