



BODEGAS RODA



RODA I RESERVA 2009

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.

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BLEND | 95% Tempranillo & 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%

BAR CODE | 8436538810194

PRESS | 93 WA

“It’s a warm vintage, without reaching the heights of 2011, but there was some stress in the peak of the summer, which in some wines might have provided some dry tannins. The advantage of old vines is that they are able to absorb these effects. The nose shows those aromas of thyme and rosemary, with dark fruit, ripe and a bit heady. The palate is truly spicy, voluptuous and full, with dusty, fine tannins and a tasty finish.” - Luis Gutierrez

