

## BODEGAS RODA



### Sela 2014 || 91 points

“An easy to drink and fresh blend of 93% Tempranillo with 5% Graciano and 2% Garnacha. The key for 2014 was the selection of grapes (and the previous work in the vineyard, of course) because it was not easy: it was dry and warm but rained during the summer and the harvest, and there was some heat, which resulted in lots of botrytis. It’s quite fruit forward, open and clean, with good ripeness and freshness, a success for the conditions of the harvest. The palate is fine and balanced, with a soft texture, fresh and accessible.”



### Roda Reserva 2012 || 92 points

“It’s a balanced and gentle wine, even if it was the second dry year in a row, but the plants were adapting, with very short shoots and very small bunches. With low yields, the grapes ripened early and kept very good balance. For Agustín Santolaya, there is some connection with the 2006 vintage, which was a balanced year, perhaps not a great



### Roda I Reserva 2010 || 95 points

“I see this 2010 as more classical than ever—elegant, polished and with a developed nose of forest floor, truffle, iron, blood and iodine, faintly smoky but still keeping traces of fruit. The palate has focused, pungent and persistent flavors, very fine and mostly resolved tannins and a nice texture, lifted by integrated acidity. This should develop even further in bottle—and for a long time! Agustín Santolaya, from Roda, considers this to be their finest wine ever (together with the 2001), and I can only agree!”



### Cirson 2015 || 95 points

“It is a juicy, layered, hedonistic, spicy and voluptuous modern Rioja from a perfect year for ripeness and with some Mediterranean influence; it might challenge the phenomenal 2005. It’s very fruit-driven, heady, ripe, open, aromatic and intoxicating. This is very different from the rest of the wines in the portfolio, a lot more modern, juicy, chewy and, in the last couple of vintages, with the added freshness provided by the Graciano. They think this is a wine that will be long lived in bottle, but most of the bottles are drunk early on, when the profile is exuberant. One day I will have to do a Cirson vertical...”