



# VALKYRIE

SELECTIONS



## BODEGAS RODA

### RODA I BLANCO 2022

**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.

#### RODA I BLANCO 2022 ||

**BLEND** | Mainly Viura and a small part of Malvasía de Rioja and Garnacha Blanca

**VINEYARDS** | From some of the oldest vineyards - 80 years old, mostly in Haro and its surroundings - where white varieties are planted at the highest elevation in the poorest soils.

**WINEMAKING** | Maceration in French oak vats equipped with temperature control, followed by fermentation in vat and French oak bocoy (700L barrel). 18 months aging in French oak bocoy and 18 months in bottle prior to its release.

**TASTING NOTES** | Roda I Blanco shows a polished mix of ripe peach, quince, and grapefruit, lifted by elderflower and a fine mineral edge. The palate is broad and creamy yet stays fresh and energetic, finishing long with a subtle grapefruit-bitter snap and limestone tension.

**PRESS** | 96 JS, 93 WA

“Fine spices with a mineral edge to the roasted pineapple, yellow nectarines, pomelo and salted cream. Nice phenolics with full body, fresh yet creamy acidity and a long, textured finish. Viura, garnacha blanca and malvasia. One of the best out there. Drink now.”

