

# Roda Sela

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## THE FACTS

**COUNTRY:** Spain

**REGION:** Rioja

**APPELLATION:** Rioja Alta

**CEPAGE:** 95% Tempranillo, 5% Grenache

**WINEMAKING:** Low yielding vines of 15-30 years on limestone soils with chalk layers and poor in nutrients at 450-600 meters elevation in Haro. Malolactic fermentation in French oak followed by 12 months aging in second and third year old French oak barrique.

**ALCOHOL BY VOLUME:** 13.5%

## THE STORY

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.

## THE SELLING POINTS

**AWARDS:** 93pts Wine Advocate, 92pts Vinous

**SUSTAINABILITY:** Green Practicing, Natural Fermentation

