

Roda Reserva I

THE FACTS



COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

CEPAGE: 95% Tempranillo, 5% Graciano

WINEMAKING: 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. Malolactic fermentation in French oak followed by 16 months aging in French oak barrique (50% new) and 2 years in the bottle.

ALCOHOL BY VOLUME: 14.5%

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: 97pts James Suckling, 94pts Wine Advocate

SUSTAINABILITY: Green Practicing, Natural Fermentation

