

Roda Reserva

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

CEPAGE: 89% Tempranillo, 6% Grenache, 5% Graciano

WINEMAKING: Tempranillo vineyards are located in Haro – bush vines of over 30 years on limestone soils. The Graciano is from further southeast the border between Alta and Baja with more alluvial soils. Average yield is 1.5kg per vine. Fermentation and malolactic fermentation in French oak followed by 14 months aging in French oak barrique (40% new) and 30 months in bottle.

ALCOHOL BY VOLUME: 14.0%

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, 93pts James Suckling

SUSTAINABILITY: Green Practicing, Natural Fermentation

