

Roda Reserva I Blanco

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

WINEMAKING: Mainly Viura and a small part of Malvasía de Rioja and Garnacha Blanca. 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. Maceration 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.

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: 95pts James Suckling

SUSTAINABILITY: Green Practicing, Natural Fermentation

