

Roda Cirsion

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

CEPAGE: 88% Tempranillo, 12% Graciano

WINEMAKING: A natural rarity in specific clusters was identified in 1995 which led to Cirsion - a bunch by bunch selection of grapes from old vines which possess unique characteristics (polymerization of the tannins). One in one thousand bunches are chosen for fullness & volume - characteristics which were closer to actual vine tasting rather than grape-tasting. Roda eschews longer time in barrel for Cirsion and as such, the wine spends only 8 months in French oak.

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: 98pts James Sucking, 95pts Wine Advocate

SUSTAINABILITY: Green Practicing, Natural Fermentation

