

BODEGAS RODA, GIRONA, SPAIN

MENTZENDORFF
wine shippers since
1858

DAURO DEL L'EMPORDA

Bodegas  **RODA**
RIOJA

DETAILS OF PRODUCTION

Olives are harvested in November and December from groves in Alt Empordà, Finca Mas la Bomba between the towns Siurada d'Empordà and Torroella de Fluvià, Girona, Spain.

The alluvial terraces in these areas are made of poorly sedimented limestone gravel. These poor soils, with scant water reception are perfect for the cultivation of woody plants, especially so if irrigated, making it ideal for olive groves to thrive. The olives are then milled on the same day as picking using a cold pressing system, which reaches a maximum temperature of 27°C max.

TASTING NOTES

Intense pistachio green-yellow colour and a bouquet of freshly cut grass, fennel and apple, green almond and pistachios.

The palate has a fruity, silky, enveloping taste. Creamy and structured with after-tastes of green almond and a slight spicy note. Very elegant and balanced, with a pleasant, velvety sensation of fruit.

“Chosen as the extra virgin olive oil for the Nobel Prize gala dinner ceremonies on 7 occasions and “Gold Medal winner” at the Los Angeles International Extra Virgin Olive Oil Competition, April 2014”

WWW.RODA.ES, SEPTEMBER 2014
DAURO

www.roda.es

VINTAGE

NV

STYLE

Extra Virgin Olive Oil

BLEND OF OLIVES

Arbequina

Hojiblanca

Koroneiki

