

BODEGAS RODA, RIOJA, SPAIN

MENTZENDORFF
wine shippers since
1858

RODA I



DETAILS OF PRODUCTION

Roda uses Bush vines over 30 years old and yields are limited to 1.5 kgs per vine to encourage phenolic maturity which results in depth and complexity on the palate. The 14 Tempranillo vineyards used to produce Roda I are located near Haro, the historic heart of La Rioja Alta. Aged in French oak barriques for 16 months (50% new and 50% second use) and 20 months in bottle prior to release. The average temperatures were lower than those of 2011 and 2009 but higher than those of 2010. The wines are less full-bodied than 2011 but more fresh and balanced.

TASTING NOTES

Mid-high layer with picota cherry background. Roda I 2012 has good intensity with the black fruit standing out in the range of plums and blackberries. Sweet spices are also evident along with earthy, mineral notes. It is deep and elegant with wood notes perfectly assembled. There is good volume on the palate with impeccable fine and pleasant tannin. Black fruits appear, especially plum with some red fruit tips. It is enveloping, long and fresh with great elegance.

HOW TO SERVE

Serve at room temperature along side rich red meat dishes and cheese boards.

VINTAGE
2012
STYLE
Red
BLEND OF GRAPES
96% Tempranillo 4% Graciano
WINEMAKER
Agustín Santolaya
ALCOHOL
14.5%

