

BODEGAS RODA, RIOJA, SPAIN

MENTZENDORFF
wine shippers since
1858

CIRSION



DETAILS OF PRODUCTION

Cirsion, meaning 'thistle', can be seen on Roda's logo and bottles and was first made in 1997 (but never released). Cirsion is produced using vines that bear fruit which have noticeably different characteristics to the surrounding vines' yields. When tasted, these grapes give a sensation of fullness and volume. During each harvest, the vineyards are selectively picked, with only one vine in a thousand producing the particular grapes required to make Cirsion.

Fermentation occurs in temperature controlled French oak vats and is aged in 100% new French oak for only 8 months. This short degree of ageing is because the selected grapes have a particular stage of ripeness, where the tannins are more polymerised. Shorter ageing in the barrel lets the wine reach an incredible degree of silkiness and complexity.

TASTING NOTES

The 2015 Cirsion is deep in colour with an impressive aromatic intensity. There are fruits of all rang-es, dominated by black fruit but fresh red fruits appear on the nose. Cassis blackcurrant, blueberry, raspberries marry with a background of flowers separated by a light smoke curtain. There are also notes of wet soil and minerality as the successive layers of magnificent aromas become apparent. The palate is large and voluminous, full of fruits and spices and above all elegant and fresh. The finish is very long and pleasant.

HOW TO SERVE

Decant and serve at room temperature. A perfect match to barbecued red meats.

"Impressive depth and density here. Ripe red plum and cherry fruits are matched against spicy, mocha-scented oak. The palate has commanding, concentrated appeal, silky tannins and a lot of potential. Best from 2020. 95 points."

JAMES SUCKLING, JAMES SUCKLING, 24TH JULY 2017
BODEGAS RODA CIRSION 2015

VINTAGE
2015
STYLE
Red
BLEND OF GRAPES
86% Tempranillo
14% Graciano
WINEMAKER
Agustín Santolaya
ALCOHOL
14.5%

