

BODEGAS RODA, RIOJA, SPAIN

**MENTZENDORFF**  
*wine shippers since*  
**1858**

**RODA**



## 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. After a period of cold maceration, temperature controlled fermentation was completed in French oak vats. The wine was then aged for 14 months in barrel of which 40% is brand new and 60% is second use French oak, qualifying it for Reserva status. 30 months cellaring in bottle followed.

We came to 2013 after two years of important drought. The previous winter was cold, and before the budburst, at last, abundant rainfall. Budburst occurred on normal dates, around the middle of April. May and June were really cold months, and the flowering arrived very late, starting at the beginning of July. It continued raining abundantly until June and with low temperatures. During the months of summer there were some isolated storms. This climatic circumstances delayed the vineyard cycle, getting the maturation with almost three weeks delayed. Fortunately the months of September and October were excellent. It was not a year of homogeneous maturation and we had to harvest selectively, waiting to each vineyard to get its optimum maturation.

## TASTING NOTES

Deep red, bright and brilliant colour, with a light red colour background. The nose is very expressive of live red fruit. Sensations of fresh cherry, light spices and some earthy wet notes. The palate exhibits medium volume, light but fresh, red fruit, fine tannins. Very delicate and very long. Fresh and ethereal it shows the Atlantic vintage even more than 2012.

## HOW TO SERVE

Serve at room temperature with venison medallions and puréed winter root vegetables.

### VINTAGE

2013

### STYLE

Red

### BLEND OF GRAPES

97% Tempranillo

3% Graciano

### WINEMAKER

Agustín Santolaya

### ALCOHOL

14.5%

