

BODEGAS RODA, RIOJA, SPAIN

MENTZENDORFF
wine shippers since
1858

SELA



DETAILS OF PRODUCTION

This is the 8th Vintage for Sela, which was first introduced in 2008 and uses bush vines of between 15 and 30 years old. Yields are kept low to encourage phenolic maturity which results in a concentration of intense aromas and depth of flavour complexity on the palate. Following 19 days of maceration, Sela is aged for 12 months in 100% semi-new French oak. The Tempranillo and Graciano vineyards are found near Haro in Rioja Alta and are managed using sustainable viticultural methods.

TASTING NOTES

Cherry red in colour, bright and clean. The nose is bursting with red fruit aromas - cherries, redcurrants and blackberries. The palate is elegant with lively, fresh flavours. The wood is well-integrated and the finish is persistent.

HOW TO SERVE

Serve at room temperature with rich dishes such as roasted venison or fillet of beef.

VINTAGE

2015

STYLE

Red

BLEND OF GRAPES

82% Tempranillo

8% Graciano

10% Garnacha

WINEMAKER

Agustín Santolaya

ALCOHOL

14.0%

