

BODEGAS RODA, RIOJA, SPAIN

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

**SELA**



## DETAILS OF PRODUCTION

This is the 9th 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.

*“The blend of this entry-level red from Rioja changes with the year, and the 2016 Sela is 87% Tempranillo, 7% Graciano and 6% Garnacha, reflecting a cooler year. The aim here is to produce a delicate and pleasant wine to have by the glass or with starters. It fermented with indigenous yeasts and matured in oak barrels for 12 months. It’s young and fruit-driven, has good freshness and is easy to drink, with almost unnoticeable tannins. 92 points.”*

**LUIS GUTIÉRREZ, WINE ADVOCATE, 28TH JUNE 2019**  
BODEGAS RODA SELA 2016

[www.roda.es](http://www.roda.es)

<b>VINTAGE</b>
2016
<b>STYLE</b>
Red
<b>BLEND OF GRAPES</b>
87% Tempranillo
7% Graciano
6% Garnacha
<b>WINEMAKER</b>
Agustín Santolaya
<b>ALCOHOL</b>
14%

