RODA

Bodegas Roda SELA

2017

CLIMATIC CYCLE

In the month of April, already with visible clusters, a great frost affected all the vineyards.

There has been a total rainfall of 440 mm.

The cycle has finished with low rainfall and high temperatures.

TECHNICAL DATA

Grape varieties:

95% Tempranillo, 3% Graciano and 2% Garnacha.

Vineyard:

Sustainable viticulture in bush vines between 15 to 30 years of age.

Fermentation:

Both alcoholic and malolactic fermentation processes carried out in large French oak vats.

Ageing:

12 months in 100% semi-new French oak barrels.

Stabilization:

Completely natural methods.

Clarification:

With egg albumin.

Alcohol:

14% Vol.

Formats:

Bottles of 75cl and 150cl

TASTING

Colour:

Medium layer. Red colour with a bright red rim.

Nose:

It is intense, fruity and cheerful, with lot of liveliness.

Very nice red fruits in the line of fresh cherries.

Palate:

Medium volume and very fine tannin. The fruity sensation is fresh and delicate.

It is long and very nice.

It admits the cold temperature, like a white one, it emphasizes the fruit and the freshness. It goes very well at the entrance of the meal and adapts perfectly to the fish.
It is ideal as wine by glasses to take it with pinchos or tapas.