



RODA I

2017

CLIMATIC CYCLE

The cycle started with a huge drought.
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.
We started the harvest on September 4th, the earliest in our history.

TECHNICAL DATA

Varieties:

90% Tempranillo, 6% Graciano and 4% Garnacha

Vineyard:

Bush vines over 30 years old, yields limited to 1,5 kgs per vine

Fermentation:

In French oak vats, with controlled temperature.

Ageing:

In 50% brand new and 50% second use, French oak barrels. 16 months in barrels and 20 months cellaring in bottle.

Stabilization:

Completely natural methods, clarification using only egg whites

Alcohol:

14,5% Vol.

TASTING

Colour:

Intense and bright, with a high layer, cherry red background and red rim.

Nose:

The complexity of the aromas and the quality are surprising. Excellent nose.
There is a superposition of aromatic layers that express themselves. The oak is very discreet, always holding the fruit and the spicy notes. The layer of fruit aromas is abundant, with a clear profile of black fruits, highlighting black plum and blueberries.
In the layer of spices there is a play of cloves, black pepper and a light touch of cinnamon. In the background, details of very subtle white flowers can be seen. The aroma of the moist earth, which brings mineral memories, mixes with that of the cocoa in a really pleasant aromatic layer.

Palate:

It has good volume with a nice touch. The tannin is present, but it is very fine, of great quality.
The fruit character with a black profile stands out in the palate and plum is the protagonist. There is a slightly bitter note, like that of the stone of the fruit, very pleasant, which gives personality to the whole.

