



RODA 2009



VARIETIES: 89% Tempranillo 11% Graciano

GRAPE SOURCING: Vines older than 30 years, mostly in Haro and its surroundings. Average yields 1,5kg/vine

HARVEST: Rated as VERY GOOD. 419mm of rainfall, mostly concentrated in winter and spring time. The summer was warm and dry, with some September showers that helped diminishing the water stress in the vines. Fantastic weather until the end of the harvest.

WINEMAKING: Fermented in French oak vats equipped with temperature control

AGEING: Aged for 16 months in French oak barriques (50% new, 50% second use) and 30 months in bottle prior to its release.

STABILISATION: Natural methods, clarified with egg whites.

ALCOHOL: 14,5%

TASTING NOTES:

Color: Deep cherry red color, with a lively red in the edge.

Nose: Intense and expressive nose showing a good integration among the red fruit profile and the oak. Red cherries, with black fruit nuances and a sensation of freshness, flowers, scrub herbs and a hint of fresh violets make for a very complex nose.

Mouth: Good volume, higher than the immediately previous vintages, as it corresponds to a more Mediterranean vintage in an Atlantic area. Balanced and long, fine tannins, the fruit prevailing over the oak. Intense ripe cherries, yet keeping the freshness.