



RODA 2007

<u>Grape varieties:</u>	89% Tempranillo, 8% Garnacha, 3% Graciano.
<u>Vineyard:</u>	Bush vines over 30 years old, yields limited to 1,5 kgs, per vine.
<u>Harvest:</u>	From 25 th September to 21 st October.
<u>Fermentation:</u>	In large temperature controlled French oak vats.
<u>Ageing:</u>	In 50% brand new and 50% second use French oak barrels. 16 months in barrels, and 20 months cellaring in bottle.
<u>Bottling:</u>	March 2009
<u>Stabilisation:</u>	Completely natural methods, clarification using only egg whites.
<u>Alcohol:</u>	14% Vol.
<u>Packaging:</u>	6 bottle wooden cases.
<u>Formats:</u>	75 cl., 50 cl., 1.5 l., 3 l. and 6 l. bottles.
<u>Bottles produced:</u>	166.800 bots.

TASTING NOTES:

COLOUR: Deep burgundy red background with bright red hues in the rim.

NOSE: Very intense, red cherry aromas of great complexity mingling with a noble wood bouquet, subtly spicy, all in great balance. After airing the wine in the glass for a few minutes, the red fruit takes over, enfolding all else but showing a hint of cocoa in an elegant, refined manner.

TASTE: Medium to full bodied, enveloping silky smooth texture, ripe red cherry fruit with hints of sweet spices, very fine, fresh tannins, giving way to a fresh, fruity finish of great length. A complex, elegant wine with great balance between the ripeness and freshness of the fruit and the subtlety of the oak management. A wine with no troughs, showing well the characteristics of the 2007 vintage and it's fresh, Atlantic influence.

VINTAGE NOTES:

Rated as VERY GOOD: The year of mildew. The total rainfall in the vegetative cycle was 627mm, of which 384mm were collected in spring, with just 5mm during the summer. Mildew was a frequent

problem in late spring, cutting down the yields, but the gorgeous summer resulted in a very good ripening. It was a late harvest, with a scarce, but highly qualitative, production.