



# RODA 2008



## TECHNICAL DATA:

**Grape varieties:** 90% Tempranillo, 4% Garnacha, 6% Graciano

**Vineyard:** Bush vines over 30 years old, yields limited to 1,5 kgs. per vine.

**Grape harvest:** From the 1st to the 27th of October.

**Fermentation:** In French oak vats, with controlled temperature.

**Ageing:** In 50% brand new and 50% second use French oak barrels. 16 months in barrel and 20 months cellaring in bottle.

**Bottling:** June 2010

**Stabilisation:** Completely natural methods, clarification using only egg whites.

**Alcohol:** 13,5% Vol.

**Packaging:** Cardboard cases of 6 bottles.

**Formats:** Bottles of 50 cl., 75 cl., 1,5 l., 3 l. and 6 l.

**Bottles produced:** 137.900 bottles

## TASTING NOTES:

**Colour:** Medium colour with red cherry background and red rim

**Nose:** Perfectly integrated oak. Very deep and fruity with red fruit feeling in the range of cherries in the part of the pulp that is close to the stone. Fresh and delicately spicy. The feeling of fresh weather and rain over the soil.

**Palate:** Medium bodied with very fine tannin, silky. Very fruity and fresh, hints of cherry. Long, lingering, very elegant and delicate. Retronasal passage that remembers the nose feelings. Superb feeling of freshness.

***Excellent expression of an Atlantic vintage which shows again, that in the difficult climate years RODA is still up.***

BODEGAS RODA S.A

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