## **RODA 2012**





## **TECHNICAL DATA**

**Grape varieties:** 89% Tempranillo, 9% Graciano and 2% Garnacha.

**Vineyard:** Bush vines older than 30 years, mostly in Haro and its surroundings. Average yields 1,5 kg. per vine.

**Production:** Alcoholic fermentation in French oak vats equipped with temperature control, followed by a malolactic fermentation in French oak barrrel.

**Ageing:** 14 months in French oak barrels (40% brand new and 60% second-use) and 30 months in bottle prior to its release.

Stabilization: Completely natural methods, clarification

using only egg whites. **Alcohol:** 14,5% Vol.

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

## **TASTING NOTES**

**Colour:** Deep colour of good intensity, with a deep red colour background and lively red edging.

**Nose:** Good intensity and very expressive. Red ripen fruit character, with some black fruit notes. The wood is perfectly integrated, fine spices notes and a mineral character.

Subtle floral nuances in the background.

**Palate:** Medium volume, with a fine a silky tannin.

Fruity, it reminds of fresh cherries and is delicately spiced. The mineral notes appear like a reflection of the ground and leaves the feeling of the fresh aromatic herbs.

Long and fresh wine.

In the line of the elegance and balance of the wines of the 2012 vintage, that were marked by a drought, poor vegetation, low production and an incredible grape health

## VINTAGE, CLIMATIC CYCLE

The harvest was marked by a great drought, 263mm. rainfall which came after another very dry year 301mm. rainfall in 2011. During the April month was collected during the whole cycle more than a quarter of the rainfall. May was warm and the budding was very good.

After the great drought during the summer, the ripeness was good due to the rains that arrived just in time in September and the thermal gap between the night and day.

The average temperatures were lower than those of 2011 and 2009 but higher than those of 2010. The heat summation led the same road.

The wines are less full-bodied than 2011 but more fresh and balanced.