

RODA I 2004



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| <u>Varieties:</u> | 100% Tempranillo. |
| <u>Vineyards:</u> | More than 30 years old; 1,5 Kg. per vine. |
| <u>Harvest:</u> | 28 September – 28 October. |
| <u>Fermentation:</u> | In oak tubs, with controlled temperature. |
| <u>Ageing:</u> | In French oak barrels. 50% new and 50% one wine. 16 months in barrel and 20 months in bottle. |
| <u>Stabilization:</u> | By natural methods; fining with egg white, without filtration. |
| <u>Alcohol:</u> | 14,5% Vol. |
| <u>Presentation:</u> | Wooden cases of 6 bottles. |
| Format: | Bottles of 75 cl., 50 cl., 1.5 l., 3 l. and 6 l. |

2004 VINTAGE DETAILS

Rated as Excellent. The *miraculous vintage*.

2004 started with a wet winter, the rainfall from Nov to Oct was 445.3mm. which resulted in a good budburst.

The summer brought storms in August, even some hail during August 2nd and 3rd. In September, storms and heat caused botrytis (Sept 1st-10th) but, here comes the miracle, from September 11th to the end of the harvest time we enjoyed a dry and sunny weather with north winds drying the rot out.

Those warm days and cold nights changed the character of the vintage dramatically.