



## RODA I 2005 FACT SHEET

<b><u>Varieties:</u></b>	100% Tempranillo
<b><u>Vineyards:</u></b>	More than 30 years old; 1,5 Kg. per vine.
<b><u>Harvest:</u></b>	20 September – 11 October.
<b><u>Fermentation:</u></b>	In oak tubs, with controlled temperature.
<b><u>Malolactic:</u></b>	In French oak barriques
<b><u>Ageing:</u></b>	In French oak barriques. 50% new and 50% one wine. Minimum 16 months in barrel and 20 months in bottle.
<b><u>Stabilization:</u></b>	By natural methods; fining with egg white, without filtration.
<b><u>Alcohol:</u></b>	14% Vol.
<b><u>Presentation:</u></b>	Wooden cases of 6 bottles.
<b><u>Format:</u></b>	Bottles of 50 cl., 75cl., 1.5 l., 3 l. and 6 l.
<b><u>Production:</u></b>	<i>124,733 litres were bottled</i>

## TASTING NOTES OF RODA I 2005

**Colour:** Saturated colour with black cherry and purple rim.

**Nose:** Black fruit, plum, mineral, cocoa, chocolate, very deep and elegant. Aromas coming up from the bottom of the glass. Feeling of volume.

**Palate:** Dense, voluminous, with present but very subtle tannins. Black prune and chocolate, some mineral scents, mouthfull, big. Very elegant and long, with good acidity giving contributing to freshness, to enjoy

**Potential of ageing:** Prime drinking from now to the next 20-25 years.

**During a meal:** Perfect for the second part of a meal, with thicker dishes, complex and elaborated, perfect also for fat fish, even during after-meal.