



RODA I 2009



TECHNICAL DATA

Varieties: 95% Tempranillo, 5% Graciano.

Grape sourcing: Old Bush vines with yields of 1,5kg/vine.

Fermentation: Spontaneous fermentation in French oak vats (temperature controlled)

Ageing: Aged in French oak barriques for 16 months (50% new and 50% second use) and 36 months in bottle prior to release.

Bottled: May-June 2011.

Stabilization: by natural methods with lyophilized egg White.

Alcohol: 14,5 % Vol.

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

TASTING NOTES

Colour: Deep red, against a cherry background high chromatic intensity.

Nose: Intense, expressive, elegant, with fine dark fruit and some red hints. Dark plums, chocolate, liquorice and fine sweet spices, good concentration yet keeping the freshness. A complex and delicious nose.

Mouth: Good weight, fills the palate with intense and delicate notes of dark berries, chocolate, plums and red notes. Velvety tannins and long aftertaste.

High acidity and freshness for such a Mediterranean vintage.

CLIMATIC CYCLE

419 mm of rainfall throughout the cycle, mostly concentrated in Winter and spring, and created good water reserves for the rest of the cycle, that was very advanced since the beginning. Dry and warm summer with high temperatures (up to 35°-37°C).

The vineyards stood up well to the absence of rain during the summer. September brought some showers that helped the ripening and took the water stress away. The weather on to the harvest was excellent, taking the qualification to that very level.