



SELA 2011

TECHNICAL DATA:

Grape varieties: 95%*Tempranillo*, 3%*Graciano* and 2%*Garnacha*

Vineyard: Sustainable viticulture in bush vines between 15 to 30 years of age.

Fermentation: Both alcoholic and malolactic fermentation processes carried out in large French oak vats.

Maceration time: 19 days.

Ageing: 12 months in 100% semi-new French oak barrels.

Stabilisation: Completely natural methods.

Alcohol: 14,5% Vol.

Packaging: Cardboard cases of 6 bottles.

Formats: Bottles of 75 cl

TASTING NOTES:

Colour: Medium layer with a cherry red background and a bright red rim.

Nose:

In a still glass, the red berries emerge smoothly. Once the aromas unfold, notes of ripe cherries and slight hints of ripe peach are revealed. It is finely spiced nature as well as a slight mineral sensation and the aromatic plants which are typical of Mediterranean climate years can all be clearly noticed.

Wood is almost imperceptible in spite of having been aged for one year.

Palate:

It is ample, with sensations of well-ripened cherries.

The tannin is very good quality and has more presence and complexity than in previous vintages, while maintaining the friendly and enjoyable nature of Bodegas Roda's everyday wines.

It is long lasting and lingers in the mouth, and the aftertaste leaves a pleasant feeling of freshness.

This wine shows what an excellent vintage 2011 has been, with extraordinary maturity and the subtle influence of the Mediterranean on the vineyards in Haro.



BODEGAS RODA S.A

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