



# RODA I 2011



## TECHNICAL DATA

**Varieties:** 91% Tempranillo, 9% 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.

**Stabilization:** by natural methods with lyophilized egg White.

**Alcohol:** 14,5 % Vol.

## TASTING NOTES

**Colour:** High layer with dark red background.

**Nose:** It has a beautiful nose, intense with black fruit and reddish details.

The plum becomes the protagonist among cherries and sweet spices. There are waves of aromas that rise from the depth leaving memories of earth and minerals.

The wood is guessed, almost imperceptible among the spices.

**Mouth:** Wide, powerful and delicate at the same time.

Very cozy and pleasant, combining sweetness and freshness.

The tannin is very fine and you can feel, between the silkiness of the black plums, the chocolate notes and the memory of a cigars box.

It shows that it comes from an excellent vintage.

## CLIMATIC CYCLE

An excellent vintage.

568 mm. rainfall during the vegetative cycle. The “high” temperatures in March and April caused an early budding of 15 days compared to 2010.

During the month of July, the temperatures dropped, the average monthly temperature of 19°C, and the differences with 2010 were reduced to one week at veraison.

The low rainfall in the summer months and the high temperatures of August and September, with a lower production of the vineyard, made that the harvest come early, between 15 and 20 days, compared to 2010.