

RODA 2013



TECHNICAL DATA

Grape varieties: 97% Tempranillo and 3% Graciano.

Vineyard: Bush vines older than 30 years, mostly in Haro and its surroundings. Average yields 1,5 kg. per vine.

Production: Alcoholic fermentation in French oak vats equipped with temperature control, followed by a malolactic fermentation in French oak barrel.

Ageing: 14 months in French oak barrels (40% brand new and 60% second-use) and 30 months in bottle prior to its release.

Stabilization: Completely natural methods, clarification using only egg whites.

Alcohol: 14,5% Vol.

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

TASTING NOTES

Colour: Deep red, bright and brilliant colour, with a light red colour background.

Nose: Very expressive of live red fruit. Sensations of fresh cherry, light spices and some earthy wet notes.

Palate: Medium volume, light but fresh, red fruit, fine tannin. Very delicate and very long. Fresh, ethereal.

It shows the Atlantic vintage, even more than 2012.

VINTAGE, CLIMATIC CYCLE

We came to 2013 after two years of important drought. The previous winter was cold, and before the budbreak, at last, abundant rainfall. Budbreak occurred on normal dates, around the middle of April.

May and June were really cold months, and the flowering arrived very late, starting at the beginning of July. It continued raining abundantly until June and with low temperatures. During the months of summer there were some isolated storms. This climatic circumstances delayed the vineyard cycle, getting the maturation with almost three weeks delayed. Fortunately the months of September and October were excellent.

It was not a year of homogeneous maturation and we had to harvest selectively, waiting to each vineyard to get its optimum maturation.