



# VALKYRIE

SELECTIONS



## BODEGAS RODA

### RODA I BLANCO 2019

**RODA** || Bodegas Roda was founded in 1987 and is considered “the most modern of the traditionalists and the most traditional of the modernists.” Roda works with a total of 120 hectares - 70 owned by Roda and 50 by contracted growers - all bush vines; no irrigation; minimum intervention (no chemically synthesized products and use of cover crops). Their uncompromising commitment to quality is evident in the extensive research and development department and the state of the art gravity flow winery which includes the seventeen Seguin Moreau foudre for fermentation, radiant heat malolactic room and extensive aging cellar.

**RIOJA** || Rioja was the first Spanish wine region to obtain DO status, in 1925. In 1991, it was promoted to DOCa (Qualified Designation of Origin), a higher category reserved for wines maintaining a proven consistency and quality over a long period of time. Rioja has three distinct subregions (Alavesa, Alta & Oriental) as well as stylistic diversity ranging from the traditional oxidative wines to the full throttle modern style.

#### RODA I BLANCO 2019 ||

**BLEND** | Mainly Viura and a small part of Malvasía de Rioja and Garnacha Blanca

**VINEYARDS** | From some of the oldest vineyards - 80 years old, mostly in Haro and its surroundings - where white varieties are planted at the highest elevation in the poorest soils.

**WINEMAKING** | Maceration French oak vats equipped with temperature control, followed by fermentation in vat and French oak bocoy (700L barrel). 18 months aging in French oak bocoy and 18 months in bottle prior to its release.

**PRESS** | 93 WA

“I tasted the first white ever produced at Roda, a powerful and ripe white with a golden color, complex nose of yellow fruit, dried flowers and herbs and a spicy touch. The palate is medium to full-bodied, round and juicy, powerful, with a chalky sensation and a long, dry finish.”

**PRESS** | 95 JS

Austere, mineral nose with lots of wet stone, quince and a discreet expression of lemon pastry and fine lees that extend to the rich, flavorful and buttery palate. A full-bodied palate carries it with fresh, medium acidity and a long, creamy finish. A hint of pomelo skins. Very serious.”

