



VALKYRIE

SELECTIONS



BODEGAS RODA

RODA I RESERVA 2016

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 underground 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 & Baja) as well as stylistic diversity ranging from the traditional oxidative wines to the full throttle modern style.

RODA I RESERVA 2016 ||

BLEND | 96% Tempranillo & 4% Graciano

VINEYARDS | Vineyards are located in Haro and the surrounding villages of Ollauri, Cihuri, Gimileo, and Villalba – bush vines of over 50 years on limestone soils. Naturally low yields of 1.5kg per vine. Roda I is characteristically deeper and darker with black fruit aromas and flavors compared to Roda.

WINEMAKING | Malolactic fermentation in French oak followed by 16 months aging in French oak barrique (50% new) and 2 years in the bottle.

ALCOHOL | 14.5%

PRESS | 93 WA

“The 2016 Roda I, a red blend of Tempranillo and 4% Graciano, feels like a lighter vintage than the 2015 when tasted side by side. It has a combination of red and black fruit, fine spices and quality wood, quite integrated and without any excess. The wines are nicely crafted and polished and, in this case, given four years of bottle aging before it’s sold, so it’s even more polished.” - Luis Gutierrez

