
BODEGAS RODA



Sela 2013 || 91 points

“The 2013 Sela, a blend of Tempranillo with some 2% Graciano, fermented in oak vats (including malolactic) and matured in second and third use French oak barrels for one year. They use the barrels that have been used for the top wines to age this entry-level red. It’s sourced from 15- to 30-year-old vineyards in search of preserving the fruit, but giving it some complexity. This is a truly cool, Atlantic vintage and the wine displays incredible freshness. It is very aromatic and floral, with very integrated oak. It develops notes of red licorice with time in the glass. The palate is equally fresh and very balanced, with very fine tannins. This is a wine of pleasure in a really fresh vintage that was harvested really late, into the end of October. The first vintage of this wine was 2008, and this 2013 could very well be the best vintage so far.”



Roda Reserva 2011 || 92 points

“The 2011 Roda, a classic blend of Tempranillo with 8% Graciano and a pinch of Garnacha, comes from older vineyards where they search for red fruit character--which might have been more difficult to get in a ripe and warm year like 2011. The profile is closer to the ripeness often displayed by Roda, with more black fruit than other years, coupled with some Mediterranean hints of aromatic herbs. The wine fermented in French oak vats and matured in barrique for 14 months. This is one of the warmest years for Roda, a ripe and heady, hedonistic vintage. What I like about the wine is that it does not display any signs of overripeness, perhaps because of some cooler days in July that slowed things down. The nose is serious and without excess, with the oak also perfectly integrated into the fruit, which is in the foreground. The palate is also terribly balanced, with very fine tannins. This is very pleasant and tasty. This wine has a profile to be a great commercial success.”

BODEGAS RODA CONTINUED



Roda I Reserva 2009 || 93 points



“If 2008 felt cool and Atlantic, the 2009 Roda I could be described as Mediterranean, from a warm and healthy vintage. Here they aim for black fruit character while the regular Roda should show red fruit. The grapes are sourced from over 30-year-old vines and is mostly Tempranillo with some 5% Graciano. It matured in first and second use French oak barrels for 16 months. It’s a warm vintage, without reaching the heights of 2011, but there was some stress in the peak of the summer, which in some wines might have provided some dry tannins. The advantage of old vines is that they are able to absorb these effects. There was some rain in September that might have saved the vintage. In general, everybody talks about a very healthy vintage, but again the challenge is to keep the freshness. The nose shows those aromas of thyme and rosemary, with dark fruit, ripe and a bit heady. The palate is truly spicy, voluptuous and full, with dusty, fine tannins and a tasty finish.”

Cirsion 2012 || 94 points



“The top of the range and exclusive 2012 Cirсион is always a controversial wine, no less because of the bulky price tag. It’s the prototype of voluptuous and showy modern Rioja, produced from very ripe grapes. Cirсион is made from only selected vines within a specific plot of very old vines. The tannins are so ripe that they reckon the polymerization of the tannins start inside each grape, and therefore the tannins are very polished and need less time in barrel. That’s why the most expensive wine is always released much earlier than the other ones and we’re already on the very dry 2012 harvest. The élevage is in new wood, which also makes the wine ready more quickly, but the aging period is quite short at around nine months. It’s mostly Tempranillo, but in this vintage it also contains some 10% Graciano, the first time ever. The peculiarity of 2012 is that it comes after a very warm and early vintage, and there was little water in the soil, so it all started quite slowly. 2012 turned out to be an extremely dry vintage with extremely low yields. There are plenty of notes of cocoa, espresso coffee and roasted wood that might need some time integrate in the wine and give way to those aromas of damp earth, violets and small blackberries. The ripeness and style of the oak reminded me of the style of the late 1990s. The palate is ripe and lush, and it does not transmit any heat. Winemaker Agustín Santolaya reckons that the Graciano provided a special freshness that balanced the wine. Yields were low and there was little vegetation, too; it was a special year, with small amounts of quality wines. There is no Cirсион in 2013 or 2014. In 2015, it will also have a small percentage of Graciano. Analytically, it’s quite low in acidity, which also makes it soft and round.”


WINE ADVOCATE

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