

BODEGAS RODA





SELA 2020

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



BLEND | 94% Tempranillo, 4% Garnacha & 2% Graciano

VINEYARDS | Low yielding vines of 15-30 years on limestone soils with chalk layers and poor in nutrients at 450-600 meters elevation in Haro.

WINEMAKING | Malolactic fermentation in French oak followed by 12 months aging in second and third year old French oak barrique.

PRESS | 91 WA

"I also tasted the very young 2020 Sela, an aromatic and velvety red with enough spice to balance the fruit and make it very attractive. It has some dusty tannins that should not be noticeable if you drink it with food." - Luis Gutierrez

PRESS | 92 JS

"Fresh plums and blueberries with scented violets, orange zest and spice. Quite elegant and juicy with a medium body, rounded by tight but silky tannins that are dialed into the fresh berry fruit. Nice grip at the end, without being drying. noticeable if you drink it with food."

