



Bodegas RODA – Robert Parker’s The Wine Advocate
Reviews by Luis Gutierrez (April 2015)

“The project is very much about continuity, and very much about common sense and (updated) tradition: all the wines are fermented in oak vats, all natural yeast. General Director Agustín Santolaya thinks that to be classic you need to start being modern; López de Heredia, when they started were utterly modern and innovative. Their wines clearly show the Rioja character as they age in bottle.” - LG



SELA 2011
91 points

“The entry-level red since 2008 is the 2011 Sela, which in this vintage is mostly Tempranillo with 3% Graciano and 2% Garnacha. I found to be very fresh, much fresher than the average 2011s. It has plenty of red fruit, is very harmonious with spicy notes and a very gentle palate where you see very good balance, fine tannins and lively acidity. One extra year in bottle has done it well. While drinkable now, this one seems to be built for the long term. Today I give the edge to the 2011. Very good modern Rioja at very affordable prices.”



SELA 2012
90 points

“The 2012 Sela will be released in March 2015, and it’s a great example of Sela. It opens to bright red fruit, more shiny than 2011, and is still pretty young showing faint lactic notes and more traces of the barrel that should be absorbed with time. 2012 could be fresher and more accessible. It’s an elegant and balanced wine, with some fine-grained tannins that will be polished with bottle age. The palate is very tasty and has almost salty flavors that are quite gentle and velvety. In 2012 Sela was a blend of Tempranillo with 3% Graciano and 1% Garnacha.”



RODA RESERVA 2009
92 points

“The wine that was once called Roda II has been since 2002 simply Roda and the current release is the 2009 Roda Reserva. It has plenty of complex and expressive notes of beef blood, bright red berries that are perfectly ripe with hints of fennel, Mediterranean herbs, a touch of aniseed and very good freshness. The medium-bodied palate is incredibly harmonious offering both volume and freshness. This wine has some 10% Graciano. Great showing of Roda today, the surprise of the tasting.”



RODA RESERVA 2010

91 points

“A blend of Tempranillo with 10% Graciano. This serious and very spicy wine mixes red and black fruit with an aniseed touch that slowly grows in the glass, serious and concentrated, ripe and fresh and getting closer to the profile of Roda I. It is starting to develop complexity and takes a little bit longer than the 2009 to unfurl its aromas and juicy palate, with very fine tannins. This is accessible today, but it will be even better with time in bottle.”



RODA I RESERVA 2008

93 points

“Released later than many others, the 2008 Roda I Reserva is a truly Atlantic, classical Rioja, with developed aromas of leather, blackberries and spicy and toasted sesame seed notes. The weaker vintages show the effect of the oak more evidently, but it is absorbed over time, much as I saw with the 1997—a somewhat similar vintage. This Atlantic has fresh notes than might feel a little herbal when young that turn into dry roses with a good decade in bottle. I see some earthy hints (peat), a combination of red and black fruit and that spiciness coming back in the palate. The wine is a bit stiff, as these kinds of vintages often take longer to come into their own. It has good depth, very fine tannins and is very fresh. Santolaya also uncorked a bottle of the 1994, a superb wine, aging in the direction of the classical Riojas and should still live a long life, and still feels young at age 21. This will surely live a long life in bottle and it’s one to have with food. Is it possible that cooler vintages age more in a Burgundian way and the warmer/riper vintages go more Bordeaux?”



CIRSION 2011

93 points

“The 2011 Cirсион is unashamedly modern and ripe, with a very exuberant nose where the oak is perfectly integrated with notes of blackberries, plums, dark cherries and damp earth, peat and a core of violets and blueberries. This is a wine from selected bunches with a special ripeness that they consider produces a wine that needs shorter time in barrel (some eight months) and is accessible and released earlier. Exceptionally in 2012, this wine has 5% of Graciano; until now it’s been a pure Tempranillo. There will be no Cirсион in 2013 and they have serious doubts about 2014. Next year we will taste that 2012, a special wine they produced to celebrate their 25th anniversary. It will be released in June 2015. It actually feels like the wine closes down in the glass. I believe this wine will benefit from a couple of years in bottle and wouldn’t touch it until 2017.”