



Bodegas Roda SELA 2015



TECHNICAL DATA:

Grape varieties: 82% Tempranillo, 10% Garnacha, 8% Graciano

Vineyard: Sustainable viticulture in bush vines between 15 to 30 years of age.

Fermentation: Both alcoholic and malolactic fermentation processes carried out in large French oak vats.

Ageing: 100% semi-new French oak barrels

Ageing time: 12 months in barrels

Stabilization: Completely natural methods.

Clarification: With egg albumin.

Alcohol: 14% Vol.

TASTING:

Colour: Medium layer and cherry red background.

Nose: Very expressive.

Clear red fruit with notes of fresh cherry and raspberry.

It has a sweetness of ripe fruit and a certain floral character.

Palate: It is very fruity and full of red freshness.

With a certain greedy note that comes from the Grenache.

Very fresh aftertaste.

It is a warm one, but with the usual freshness of SELA.

The philosophy of RODA for the most informal and everyday moments.

HARVEST:

Autumn and Winter with lot of rain so the cycle began with enough water on the ground. Very cold winter.

Spring fresh at its start but it changed in May, which was really warm and made the phenology process progress (flowering 1st June).

During May it did not rain at all, due to the winter reserves of water, it did not matter.

It rained in June after the curd. July was extremely hot with highs of 35°-37° and storms that left good rainfall.

Soft August, with cooler temperatures than usual. Very early harvest, mid-September, finishing the 8th October.

A year of perfect maturation, with Mediterranean influence and great wines.