
BODEGAS RODA



SELA 2024 || 91 points

“There’s ripe black plum and black raspberry reduction at the center of this wine, as licorice root, mulling spices, and vanilla round things out. Fine and dry in flavor with a mineral streak. Pair it up with roasted pork shoulder. Reflecting the restraint of the vintage, it’ll drink well over the next five to seven years or so.”



RESERVA 2021 || 93 points

“Dark aromatic spices, tobacco, licorice, and a hint of dried herbs envelop the red- and black-berry tones of this concentrated effort. It wants some time to let the dusty tannins sink in and show its best, so hold off until 2029 and pair it up with grilled beef.”



RESERVA 2022 || 92 points

“Deep scents of red and black fruit are at the core of this wine, while licorice root, mullings spices, and toasted cedar frame things up. Lively in focus with solid tannic grip, there’s much to like about the combination of deep berries and plenty of spice. It will improve for several more years and drink well through 2031 and beyond.”



RODA I BLANCO 2022 || 94 points

“A masterclass in acidity carrying opulence, this is packed with grilled pineapple, apricot, and citrus fruit layered with toasted hazelnut, sweet brioche, and underlying wet stone. This is an absolutely dreamy pairing for honey-baked ham, and it’ll drink great over the next four or so years.”



RODA I 2020 || 94 points || Cellar Selection

“This is rich and layered while pristinely focused, and its combo of mashed cherries and dense boysenberry fruit works seamlessly with scents of tobacco, dark chocolate, melted licorice, and mullings spices. Minerally tannins give it firm structure, and it will be best from 2030 onward, especially with rare prime rib.”



RODA I 2021 || 93 points

“This bottling has plenty of stony grip and focused structure to support its black-raspberry reduction and black-cherry fruit, while aromatic spice, tobacco, and cedar complete the picture. It’ll take some time for the tannins to settle in, so best be patient. In its youth, pour alongside rich, meaty dishes. But it will really hit its stride from 2030 onward.”



CIRSION 2021 || 96 points || Editor’s Choice

“Strapping, structured, and packed with rich cassis, blueberry, and black fig, while assertive mulling spices swirl with aromas of leather, violets, dark toffee, and baking chocolate. Opulent and already gorgeous now, but it’ll reveal even more a few years down the road. Grill up a dry-aged rib eye and luxuriate with this over the next decade.”