

Roda I Reserva 2019 Bodegas Roda - 75 cl.

A reserva wine with a great pedigree! Roda I is always made with the top grapes - 30+ year-old Tempranillos mostly, from the best vineyards.



Vinification

The grapes are harvested in small baskets, then macerated and fermented in large foudres. Then they age for 16 months in French oak barrels (half of which new). Malo-lactic fermentation takes place in these barrels.



Storage potential

Drink as from : 2024
At its peak : 2032-2035
Until : 2044



To serve

16 to 18°C. Best decant before serving in the next 5 years.



Trial analysis

Roda I does not show its full personality before 6 years of age. Then, this powerful Tempranillo will give you long years of pleasure. Deep red colour only beginning to show evolution hues. Expressive and seductive aromas of black fruit, leather and coffee on the nose, which stay on the palate. A dense, complex and well-balanced wine with a good tannic backbone. Very long finish. In short, a great wine!



Wine style:

Continental, powerful gourmet wine



Assembly

Tempranillo (95%), Graciano (5%)



Region:

La Rioja



Appellation:

D.O.C. Rioja



Wine estate:

Bodegas Roda

Description domain

Roda is one of the star estates in the Rioja; it embodies the renaissance of this famous wine region.