



# RODA 2020



## TECHNICAL DATA

**Varieties:** 89% Tempranillo, 5% Graciano and 6% Garnacha.

**Vines:** Bush vines older than 30 years, mostly in Haro and its surroundings.

Average yields 1,5 kg. per vine.

**Fermentation:** Alcoholic fermentation in French oak vats equipped with temperature control, followed by a malolactic fermentation in French oak barrel.

**Ageing:** 14 months in French oak barrels (40% brand new and 60% second – use) and 30 months in bottle prior to its release.

**Stabilization:** Completely natural methods.

**Alcohol:** 14,5%

## TASTING NOTES

**Colour:** Intense layer with cherry red background and red rim.

**Nose:** Very expressive, with the marked typicality of the RODA style. The red fruit is very ripe, along the cherry lines. The nose is very pleasant, comfortable and very clean. There are some black notes and spice nuances. The fruit stands out as a whole, sitting on a limestone mineral base. Just by smelling the wine, you can feel the freshness among the aromas.

**Palate:** When you try it, flashes of freshness jump out. Medium volume, but with a very good presence in the palate. Very tasty, with a very pleasant fruity sensation, combining sweetness and highlighting freshness, the cherry tops the whole. The tannin is very fine, still somewhat present. There are no wafts in the mouth and the aftertaste once again highlights the freshness and great length. It is a great RODA, fruity, elegant, delicate and with good complexity. A very gastronomic wine, with a wide spectrum of pairings.



## **VINTAGE, CLIMATIC CYCLE**

2020 was a humid vintage in which it rained 635 mm. in the village of Haro. Winter was sufficiently warm, although marked by unpleasant fogs. Spring was mild and very rainy. Around 200 mm. of rain were gathered between March and April. Bud break happened ahead of time. May was less humid with high temperatures. Flowering was advanced for 15 days.

The first half of June was cold and humid with very low minimum temperatures (below 10°C). Clusters had a severe Downy Mildew attack (that didn't produce stains on leaves), that affected entire areas with important crop losses. On June the 12th the D.O. Ca limited for the first time the yields to 90% because of COVID-19.

Intermittent rains continued and Mildew got extended. July was cool at the beginning with high temperatures at its end. Veraison began on July the 20th, more than two weeks in advance. Ripening was excellent, the weather helped. Wines have a very good quality, good concentration, fine tannins, showing up its delicacy at an early stage and are fresh.