



RODA I 2019



TECHNICAL DATA

Varieties: 95% Tempranillo and 5% Graciano.

Grape sourcing: Old Bush vines with yields of 1,5kg/vine.

Fermentation: Spontaneous fermentation in French oak vats (temperature controlled)

Ageing: Aged in French oak barriques for 16 months (50% new and 50% second use).

Stabilization: by natural methods with lyophilized egg White.

Alcohol: 14,5% Vol.

TASTING NOTES

Colour: Very intense, with a dark cherry background and a powerful red rim.

Nose: When you bring the glass closer to your nose, you feel enormous depth, it seems like you never reach the bottom. The black fruit comes out in spurts, marked by plum and accompanied by many mineral sensations of limestone and Indian ink. Sweet spices appear that are reminiscent of cloves and cinnamon, with notes of cocoa, dark chocolate and the memory of the earth. A pleasant density is felt in the aromas and menthol flashes emerge that leave a balsamic sensation. Everything is in balance, perfectly assembled.

Palate: It is voluminous, full and light at the same time, with a huge retronasal passage. The black fruit marks the line of the plum as the protagonist, but there are red and fresh flashes of cherry. Minerality and sweet spices accompany this wonderful landscape. Very good tannin, it will live for many years and will be one of the best RODA I that we have made.

Great feeling of fullness, impeccable balance and enormous elegance.

Sensation of greatness and pleasure: a jewel.



VINTAGE, CLIMATIC CYCLE

We came from a very rainy 2018 but winter was very dry and cold. The fires in Cantabria in the middle of winter were on the news. The vine sprouted without crying and very timidly at the end of March.

During Easter, it rained 30/40 mm. that changed the situation (Easter was at the end of April). Sprouting rejoices.

Despite the drought, the vineyard yields well. Flowering came on normal dates, around June 10th. The drought continued with alternating temperatures. The year was very dry but the vegetation was very good.

At the end of June, a brutal heat wave arrived 2 days in a row with temperatures above 37°C, June 28th and 29th. The fruit set was irregular and the harvest was reduced, with a lot of millerandage. There were some minor rains after the heat wave.

There was another heat wave at the end of July with temperatures around 37°C for another four days. For Santiago, July 25th, it was already looking tough. It seemed incredible that the vineyard was fine after the two heat waves.

On August 1st, there were 40 mm. of rain in Haro. Ripening was excellent and a magnificent harvest arrived in terms of quality and low production. Some rains between September 16th and 22nd complicated the situation.

An excellent vintage with 406 mm. of rain.