



RODA I BLANCO 2021

TECHNICAL DATA

Grape varieties: Mainly Viura and a small part of Malvasía de Rioja and Garnacha Blanca.

Vineyard: In the old vineyards around us, the highest and poorest parts of the vineyards were planted with Viura, with some vines of Malvasía de Rioja and Garnacha Blanca. With these grapes we have produced this RODA I Blanco.

Fermentation: Maceration in French oak vats. Fermentation in French oak vats and bocoys.

Aging: 18 months in French oak bocoys and 18 months in bottle before release.

Stabilization: Natural methods.

Alcohol: 14% Vol.

TASTING

Colour: It has a beautiful straw yellow colour that is reminiscent of wheat fields in summer and speaks of its upbringing.

Nose: It is very delicate, with good intensity. Little by little it opens and the aromas fill the glass, increasing its presence. Fruits appear, among which grapefruit, quince and white-fleshed peaches stand out. There are memories of fresh elderflowers and rhubarb stalks. A whole set that is far from the tropicity so common in whites. The feeling of the nose is full, complex, comfortable and fresh.

Palate: In the palate it is where it becomes larger, you feel the fatty volume, without excesses, the amplitude and the enormous length, with a marked acidity that provides magnificent freshness. Notes of grapefruit appear with a very pleasant subtle bitterness, accompanied by quince and peaches in the background. All the aromas are felt again in a powerful retronasal route. It is a wine with a lot of nerve and a mineral background of limestone notes. It maintains the character and originality of its predecessors, with the peculiarity of the excellent 2021 vintage. A very gastronomic wine with an autumnal character.





VINTAGE, CLIMATIC CYCLE

There was snow and enough moisture in winter. The entire spring was very dry, but the vineyard vegetated well due to the winter 2020 reserves. Spring temperatures, especially those of March and April, were cool.

July was very dry, with a few isolated days of intense heat. August was also very sequential. Even though, average summer temperatures were lower than those of recent years. The summer drought reduced production, leaving a year of moderate harvest. In September it rained in La Rioja, but in the Haro area rainfall was scarce.

Magnificent weather at the end of September and October, which contributed to a magnificent end of ripening. The harvest was less early than in previous years, beginning on September 22nd and ending on October 20th. 456 mm. of rainfall were collected in the vegetative cycle and the thermal integral was lower than the previous years. The final result was an excellent vintage at Bodegas RODA.