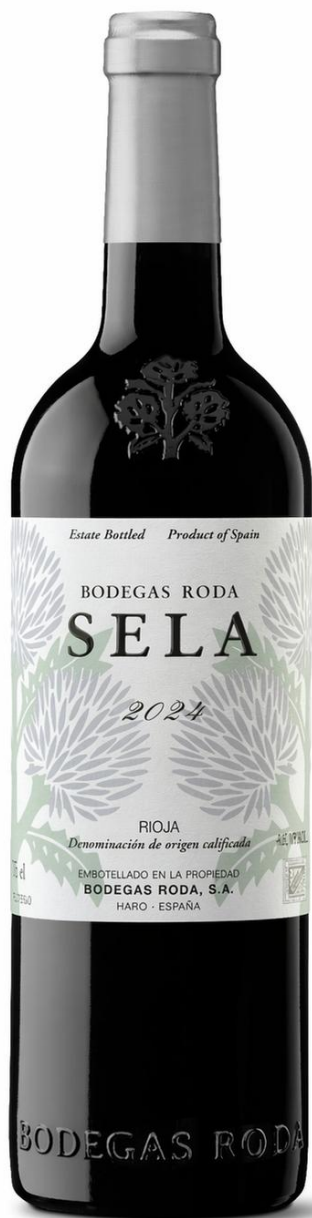




Bodegas Roda SELA 2024



TECHNICAL DATA

Varieties: 100% Tempranillo.

Vineyard: Sustainable viticulture in goblet vineyards from 15 to 30 years old.

Fermentation: Spontaneous alcoholic and malolactic fermentation in French oak vats.

Ageing: 12 months in barrels, 100% semi-new French oak.

Stabilization: By natural methods.

Clarification: Egg albumin.

Alcohol content: 14% Vol.

TASTING

Color: Good intensity with the background and red trim.

Nose: It is intense, very fruity, with the profile of red fruits, in the range of well-ripened cherries. The wood is perfectly assembled, in SELA's aging, only used barrels are used.

In addition to the fruity sensation, which dominates the wine, spicy notes and even a certain mineral character appear that give it complexity.

It generates a very pleasant, thin, long and delicate set, surely with greater volume and structure than other vintages of SELA.

Palate: Medium volume, very fruity, with the presence of the cherries described on the nose. With an excellent texture. There is freshness very wrapped by a velvety body.

It leaves a pleasant fresh sensation of red fruit in the aftertaste that lasts a long time in the mouth.

It is a vintage very rich in details that have been reflected in this magnificent SELA.