



RODA 2022

TECHNICAL DATA

Varieties: 91% Tempranillo, 7% Graciano and 2% Garnacha.

Vineyard: Vines over 30 years old, mostly planted in Haro and neighbouring villages.

Average yield: 1.5 kg/vine.

Winemaking: Alcoholic fermentation in French oak vats (with temperature control), followed by malolactic fermentation in French barrels.

Ageing: 14 months in French barrels (40% new and 60% second use) and 30 months in the bottle before being released to the market.

Stabilization: By natural methods.

Alcohol Content: 14% Vol.

TASTING

Color: Intense cherry red color and red rim.

Nose: The wood is impeccably integrated. The nose is very intense and the fruit stands out above all else. In this case it is a red line and reminiscent of cherry. There is complexity, with a nice range of spicy notes and above all freshness. It is a curiosity that in the 2022 vintage, characterized by drought and heat waves, there are such fresh wines.

Palate: It has good volume, of medium level, with a lot of red profile fruit, very juicy, reminiscent of cherries.

The tannins are very fine, of great quality, and make it a pleasant and very seductive wine.

The red fruit in this wine is above all else, but this does not mean that it is only a fruity wine, underneath there are layers of fine spices and memories of the landscape.

The fresh cherry is the one that stands out, giving character to a delicious wine.

It looks like an Atlantic vintage! Surely, the very high temperatures of 2022 stopped the vineyard's functions and it is as if he forgot about those episodes that are not noticeable at all in the tasting. It's hard to explain.





VINTAGE, CLIMATIC CYCLE

Winter and early spring with good rainfall and fairly low temperatures.

Budbreak arrives somewhat late and timid. We are in May 10 days late.

A very hot June, with a heat wave of 40 degrees 18/06. Incredible phenological advance, from 10 days of delay we went to 10 days of advance in a month. In July, very long heat waves with peaks of 41 degrees. Huge drought. Brutal heat stroke in the Graciano variety, but also in Mazuelo and Tempranillo, was less sensitive Viura. Last week of July, veraison, but it is difficult due to the drought.

Very dry and hot summer. The vineyard is holding up, no one knows how.

Vineyards with grass and plant cover suffer a lot. The cultivation technique is questioned. They hold up much better on well-tilled floors and glasses. Year of economy of the last drop of water.

The Regulatory Council of the D.O. Rioja adjusts production to 95% in reds.

Very early harvest 6/09 and very healthy, almost without the need for treatments in the last part of the cycle. Very low acidity. Extraordinary whites, although not very acidic.