



RODA I BLANCO 2022

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: 14,5% Vol.

TASTING

Colour: Amber yellow, bright, with glints of wheat straw.

Nose: Very intense, with ripe peach aromas standing out. Notes of quince and grapefruit bring a very fresh character to the wine. The oak is perfectly integrated, making it hard to guess that the wine spent 18 months in oak. Clear mineral notes reminiscent of limestone are also present.

Palate: Very full-bodied and incredibly fresh – a rare combination! The volume of the peach blends with the freshness of rhubarb, the slight bitterness of quince, and the citrus memory of grapefruit. The wine is dry but it has enough fat, it is not heavy due to the great freshness. It has a firm texture, reminiscent of the smoothness of a fresh Viura. On the finish, we find lingering aromas of freshness, lightness and a slight bitterness remain, lasting and lasting.

VINTAGE, CLIMATIC CYCLE

During Winter and early spring, there was good rainfall and quite low temperatures. Budbreak was somewhat late and timid. By May, there was a 10-day delay. June was a very hot month, reaching 40°C on the 18th. Withing a month, we went from a 10-day phenological delay to a 10-day advance. The drought was severe, with long heatwaves throughout July, with temperatures reaching 41°C.

Summer was very hot and dry, with veraison occurring the last week of July. Harvest was early and healthy, starting on September 6th. Rainfall: 396 mm. Thermal index: 1925 degree-days.

