



Bodegas Roda

Aged meticulously in French oak barriques and matured further in bottle, Roda I Reserva 2017 showcases remarkable finesse, structure, and aging potential.



Roda I 2017

Rioja, Spain

Region and Vineyards

The **Rioja DOCa**, Spain's first region to achieve the prestigious **Qualified Designation of Origin (DOCa)** in 1991, is synonymous with exceptional quality and tradition. Rioja Alta, one of the region's three subzones, is celebrated for its **high-altitude vineyards** and cool Atlantic influences, which produce wines of finesse, freshness, and longevity.

The vineyards for **Roda I Reserva 2017** are located in **Haro** and the surrounding villages of **Ollauri, Cihuri, Gimileo, and Villalba**. Planted on **limestone-rich soils**, the vines are cultivated as **bush vines** and are over **50 years old**. This traditional approach naturally limits yields to **1.5 kg per vine**, ensuring that the grapes achieve maximum concentration and complexity. The terroir and meticulous vineyard management allow for wines that are both powerful and elegant, with a clear expression of their origin.

Winemaking

The winemaking process for **Roda I Reserva 2017** is a balance of tradition and innovation, reflecting Bodegas Roda's philosophy of minimal intervention and precision.

The wine is a blend of **90% Tempranillo, 6% Graciano, and 4% Garnacha**. After a careful hand-harvest and grape sorting, the wine undergoes **malolactic fermentation** in **French oak** to develop its texture and complexity. This is followed by an **aging period of 16 months in French oak barriques**, with **50% new oak and 50% second-use barrels**, ensuring a harmonious integration of wood and fruit.

Once the barrel aging is complete, **Roda I Reserva 2017** matures for an additional **2 years in bottle**, allowing the flavors to meld and the tannins to soften, resulting in a polished, seamless wine. This extended maturation enhances the wine's structure, depth, and aging potential.

Alcohol :14,00 %

Composition: 90% Tempranillo, 6% Graciano, 4% Grenache



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Tasting Notes

- **Color:** Deep, dark ruby red with garnet hues at the rim.
- **Aroma:** Intense and layered, with notes of **blackberries**, **ripe blueberries**, and **figs**, intertwined with hints of **cedar**, **roasted meat**, and subtle **spices**.
- **Palate:** Medium to full-bodied with a plush, velvety texture. Flavors of **black fruit**, such as plums and blackberries, dominate, complemented by **fresh acidity** and finely integrated oak. The wine is juicy, textured, and concentrated, with a long, polished finish showcasing notes of **spice** and **cedar**.

Did You Know?

Bodegas Roda is often described as “**the most modern of the traditionalists and the most traditional of the modernists.**” Founded in **1987**, the estate combines cutting-edge technology with a deep respect for Rioja’s winemaking heritage. Their gravity-flow winery and extensive use of **French oak** exemplify their innovative approach to producing world-class wines.

Wine Pairing Ideas

- **Côte de bœuf grillée** : The structure and black fruit flavors of the wine pair perfectly with the rich, smoky notes of a grilled ribeye steak.
- **Ragoût d’agneau aux épices douces** : The plush tannins and spice notes complement the savory depth of slow-cooked lamb.
- **Risotto aux champignons sauvages** : The earthy, umami flavors of the mushrooms highlight the wine’s dark fruit and subtle oak.
- **Fromage manchego affiné** : The concentrated fruit and vibrant acidity provide balance to the salty, nutty profile of aged Manchego.



Robert Parker (RP) : 91 Points (2017)

2017 was a very difficult year, and I found intense herbal notes and evolved aromas in the 2017 Roda I. The palate has abundant dusty tannins and marked rusticity. I don't think this is up to speed with other vintages of Roda I. 118,500 bottles. It was bottled in July 2019.



James Suckling (JS) : 96 Points (2016)

A perfumed nose of plum, smoke, leather, dried flowers and cedar. Full-bodied with firm, fine tannins and lively acidity. So balanced and layered with a rich yet fresh feel. Long, spiced and delicious.



Roda I 2017



Decanter (DCT) : 95 Points (2016)

From a warm year, officially rated as 'very good', this is a fresh and well-balanced Rioja. Appealing deep black fruit aromatics, with blueberry and black spices plus a fresh edge of cherry. A dash of Graciano (4%) adds freshness to the elegant palate, which has fine, lively tannins and a core of poised cassis fruit. Brighter red fruit notes of cherry and plum add interest, along with warming spice that lingers on the finish. Deftly oaked In 50% new barrels and 50% second use, for 16 months, with a further 20 months in bottle. Decant if you are drinking it now, but will also keep.

