

Bodegas Roda

Bodegas Roda Reserva 2019 is a quintessential Rioja Alta that masterfully blends elegance, power, and finesse , showcasing the estate's commitment to producing world-class wines with a modern touch.

BODEGAS RODA

Haro . Rioja Alta . España



Alcohol :14,00 %

Composition: 97% Tempranillo, 3% Graciano

Roda Reserva 2021

Rioja, Spain

Region and Vineyards

The **Rioja Alta**, located in northern Spain, is one of the three subregions of the **Rioja DOCa** and is celebrated for its ideal conditions for producing wines of elegance, balance, and longevity. The vineyards benefit from a combination of **Atlantic and Mediterranean influences**, with warm, sunny days and cool nights. This diurnal temperature variation allows grapes to ripen slowly while preserving their natural acidity, resulting in wines with vibrant fruit and exceptional structure.

The soils of Rioja Alta, primarily composed of **limestone, clay, and chalk**, provide excellent drainage, encouraging deep root growth and low yields. The grapes for **Roda Reserva 2019** are sourced from **old bush vines** over **30 years old**, grown in sustainably managed vineyards located at elevations between **450 and 600 meters**. These old vines yield small amounts of highly concentrated fruit, which is essential for crafting wines with complexity, depth, and finesse.

The **2019 vintage** was marked by warm and dry conditions, ideal for achieving perfectly ripened grapes. This exceptional growing season produced wines with remarkable concentration, richness, and balance.

Winemaking

The **Bodegas Roda Reserva 2019** is crafted from a blend of **94% Tempranillo**, **4% Graciano**, and **2% Garnacha**, a composition that balances structure, freshness, and finesse. The grapes are hand-harvested and carefully sorted to ensure only the best fruit is used.

Fermentation takes place in **temperature-controlled French oak vats**, a method that preserves the purity and integrity of the fruit. Following fermentation, the wine undergoes **malolactic fermentation in French oak barrels**, which enhances its creamy texture and softens the acidity.

The wine is then aged for **14 months in French oak barrels**, with **50% new oak** and **50% second-use oak**. This careful aging process allows the oak influence to integrate seamlessly, imparting subtle hints of spice and vanilla without overpowering the fruit. After barrel aging, the wine is further refined through **30 months of bottle aging**, which ensures harmony, complexity, and a beautifully polished final expression.

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Tasting Notes

- **Color**: Deep ruby red with bright garnet reflections, indicating its vibrancy and youth.
- **Aroma**: An expressive and layered bouquet, featuring ripe notes of **black cherry**, **red plum**, and **damson**, accented by floral hints of **violet**. Subtle undertones of **spices**, **dark chocolate**, and **coffee** emerge with elegant oak nuances.
- **Palate**: Medium to full-bodied, the wine displays a harmonious balance of **juicy red and black fruit flavors**, fine-grained tannins, and vibrant acidity. The texture is smooth and velvety, leading to a long, elegant finish with lingering notes of **plum**, **spice**, and a touch of **cocoa**.

Did You Know?

Bodegas Roda, founded in **1987**, is renowned for its innovative approach to winemaking in Rioja. By focusing on **old bush vines** and low-intervention methods, the estate produces wines that express the unique characteristics of Rioja Alta's diverse terroirs. The **Roda Reserva** lineup exemplifies the perfect blend of modern winemaking techniques and traditional Rioja elegance.

Wine Pairing Ideas

- **Grilled ribeye steak**: The wine's structure and silky tannins complement the richness of the meat while enhancing its smoky flavors.
- **Roasted lamb with rosemary and garlic**: The ripe fruit and spice notes harmonize beautifully with the savory and herbaceous flavors of roasted lamb.
- **Wild mushroom risotto**: The wine's earthy undertones and bright acidity elevate the umami richness of the mushrooms.
- **Aged Manchego cheese**: The smooth tannins and vibrant acidity balance the nutty, salty complexity of the cheese.

94 Tim Atkin

Tim Atkin (TA) : 94 Points (2019)

Making the most of what Agustín Santolaya considers the best vintage since 2001, the regular Roda release marries Tempranillo with 5% Graciano and 4% Garnacha from the Rioja Alta and Oriental sub-regions. Full-bodied but not overpoweringly so, this is layered and well structured, with scented 40% new wood, serious dark berry fruit and a balsamic lift. Modern yet traditional at the same time.

93 James Suckling

James Suckling (JS) : 93 Points (2019)

Fruity and primary with rich black cherries, red plums and damsons, adorned by some coffee, black pepper and chocolate. A pretty modern, juicy expression of Rioja with a medium to full body, rounded by assertive and fine-grained tannins. Long, with some dark chocolate in the finish.

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Robert Parker (RP) : 92 Points (2019)

The wines are quite transparent of the vintage conditions, with the 2019 Roda being round, lush and velvety, with polished and sleek tannins and more volume and concentration, reflecting a low-yielding, warm and dry year. This is a cuvée with more red than black fruit produced with 91% Tempranillo, 5% Graciano and 4% Garnacha from 30-year-old vines fermented with indigenous yeasts and matured in French barriques, 50% of them new, the other 50% second-use for 14 months. It's a red with 14.5% alcohol, ripe fruit, measured oak and integrated acidity. (LG)