



Bodegas Roda

A masterful Rioja red , Cirсион 2018 is a wine of sumptuous depth and remarkable finesse, built for both immediate pleasure and extended aging.



Cirсион 2018

Rioja, Spain

Region and Vineyards

Cirсион is produced in the Rioja DOCa , specifically from vineyards surrounding the town of Haro in the subregion of Rioja Alta. This area enjoys a unique climatic crossroads between Atlantic and Mediterranean influences, with cool nights and warm days ensuring a long, balanced growing season. The soils are varied, predominantly alluvial and limestone-rich, contributing structure and freshness to the wines.

What sets Cirсион apart is the extreme precision in vineyard selection: the grapes are not chosen by plot, but from individual vines whose fruit exhibits unusual ripeness and complexity. Only about one vine in a thousand produces the kind of berries needed for this wine. These select grapes show natural polymerisation of tannins even before vinification, offering full texture and balance without over-extraction. This highly selective approach results in a wine of rare intensity and textural beauty.

Winemaking

Cirсион 2018 is composed of 90% Tempranillo and 10% Graciano , sourced from meticulously selected old vines. Tempranillo provides depth, structure, and ageability, while Graciano imparts aromatic lift, spice, and a fresh backbone of acidity. These two native varieties are emblematic of high-quality Rioja blends.

Fermentation takes place in temperature-controlled French oak vats , a hallmark of Roda's precision-driven style. The wine is then aged for eight months in 100% new French oak barrels . Unlike many prestige cuvées that undergo extended barrel aging, Cirсион requires only a short time in oak. This is due to the naturally advanced tannin ripeness in the grapes, which allows for a remarkably silky texture and integrated structure without overexposing the wine to wood. The result is a finely tuned, expressive red that balances power with restraint.

Tasting Notes

- Color: Deep, inky purple with almost opaque density.
- Aroma : A complex bouquet of violets, wild blackberries, blueberries, and black cherries, interwoven with smoky earth, liquorice, balsamic herbs, and dark chocolate.
- Palate : Voluminous yet poised, with silky, polished tannins and rich black fruit flavors. Accents of sweet spice, graphite, and dark cocoa unfold across the palate, supported by refreshing



Alcohol :14,50 %

Composition: 90% Tempranillo,
10% Graciano



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Cirsion 2018

acidity and a persistent, layered finish. The wine is wide, long, and seamlessly textured, showing elegance in its concentration.

Did you know?

The name Cirsion means "thistle" and refers to the emblem on the Bodegas Roda label. First vinified in 1997 (though never released), Cirsion has become a flagship cuvée—crafted only in vintages where select vines show a rare level of natural grape ripeness. This approach is highly unconventional in Rioja, making Cirsion a pioneering example of precision viticulture and minimal intervention winemaking.

Wine Pairing Ideas

- Grilled lamb with rosemary and garlic - the wine's depth and herbal nuances match the savory richness of the lamb.
- A5 Wagyu steak - the wine's plush tannins and dark fruit complement the marbling and umami of premium beef.
- Porcini risotto with black truffle - earthy flavors resonate with the wine's balsamic and forest-floor complexity.
- Aged Manchego - the nutty, crystalline texture of the cheese enhances the wine's depth and length.



Robert Parker (RP) : 95 Points (2018)

The 2018 Cirsion also feels a bit young, and it is also quite ripe with 14.5% alcohol, reminiscent of the modern wines from the turn of the century, powerful, ripe and generously oaked. There is a different granularity here: the tannins are a little coarser; there is a bit of an edge, and it's not as polished; it's a little wilder. I think this is going to age well. They managed to produce 10,200 bottles. It was bottled in March 2020 after only eight months in barrel.

