

FINCA RODMA

SELECCIÓN

GRAPES

Variety: 100% Tempranillo.

Special vineyards, special for its age, orientation and soil, which offer organoleptic sensations that will be supplemented by a careful aging in oak.

ELABORATION

Cold maceration at 8 to 10°C extracting all the organoleptic potential of the grape.

Alcoholic fermentation at a low temperature, under 30°C and macerations of around 30 days, necessary to extract the full potential of the grapes.

Gravity filling, topping, and racking.

Ageing for 12 months in new French and American oak barrels.

60% French oak 40% American oak.

TASTING NOTES

It has a cherry red colour with garnet undertones.

Aromatic complexity with a lot of black fruit, spicy notes, and balsamic undertones.

The palate has a long and remarkable structure of sweet and elegant tannins.

SOILS

Stony, sandy and limestone soil

GRAPE VARIETY

Tempranillo

VINTAGE

2021

AGEING

*12 months in barrels
French and American
oak.*

ALCOHOL CONTENT

14.5%

AVERAGE AGE OF VINEYARDS

35 years old

YIELD

< 5.000 kg hectare

DRINK POTENTIAL

Drink now until 2028

VINTAGE CLASSIFICATION

Excelent

PRODUCTION

34.000 bottles



RIBERA^{del} DUERO

DENOMINACIÓN DE ORIGEN

QUINTANILLA de ARRIBA · ESPAÑA

www.fincarodma.com