

GRAN RODMA

2022

GRAPE VARIETY
100% Tempranillo

THE GRAPE

Characteristics of the 2022 vintage in D.O. Ribera del Duero:
The 2022 vintage was marked by heat and drought, with record - high temperatures - both daytime and nighttime - and an almost complete absence of summer rainfall. This accelerated the vine's growth cycle. The dry and hot conditions led to a concentration of tannins in the grapes, resulting in wines notable for their structure and power.

WINEMAKING

Manual harvest in boxes of less than 15 kg, followed by selection on a sorting table before destemming.

Gravity-fed filling of the barrels used for vinification.

Maceration and fermentation take place in 500-liter French oak barrels.

Fermentation is carried out with indigenous yeasts from the grapes themselves, with several daily punch-downs to promote tannin extraction and ensure even fermentation throughout the barrel.

Fermentation temperature does not exceed 30 °C, and maceration lasts around 30 days on average.

Malolactic fermentation takes place in the same barrels used for fermentation.

Aged for 20 months in carefully selected French oak barrels, followed by 18 months in bottle for perfect refinement.

TASTING NOTES

Color: Deep cherry-red with a garnet rim; clean and bright.

Nose: Complex and seductive, with aromas of ripe black fruit and sweet spices. Balsamic and liqueur notes predominate.

Palate: Notable for its robust structure and powerful tannins. Its good acidity balances the whole, offering a harmonious experience. The finish is long, with persistent memories of black fruit and spicy notes.

Pairing: Ideal with red meats, game, oily fish or dishes with rich sauces, and roasted meats. Also excellent on its own for a special occasion.

PARCELS

Two small plots whose altitude and naturally low yield produce highly concentrated grapes with remarkable acidity

AVERAGE AGE OF VINEYARDS

Over 60 years

ALTITUDE

900 meters a.s.l.

YIELD

< 2.000 kg per hectare. The quantity obtained each vintage varies significantly depending on the year's soil and climate conditions

SOILS

Limestone and clay

ALCOHOL CONTENT

15%

DRINK POTENTIAL

Drink now or keep until 2041

NUMBER OF BOTTLES

*3.048 bottles (75 cl.)
62 Magnums (150 cl.)*

RIBERA *del* DUERO

DENOMINACIÓN DE ORIGEN
QUINTANILLA de ARRIBA · ESPAÑA
www.fincarodma.com