

# FINCA RODMA

## SELECCIÓN 2023

### 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 oak barrels.

### 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*

### AGEING

*12 months in barrels  
French*

### ALCOHOL CONTENT

*14.5%*

### AVERAGE AGE OF VINEYARDS

*35 years old*

### YIELD

*< 5.000 kg hectare*

### DRINK POTENTIAL

*Drink now until 2031*

### VINTAGE CLASSIFICATION

*Very good*



RIBERA *del* DUERO

DENOMINACIÓN DE ORIGEN

QUINTANILLA de ARRIBA · ESPAÑA

[www.fincarodma.com](http://www.fincarodma.com)