

# FINCA RODMA

## AVIZOR 2022

### GRAPES

Variety: Tempranillo.

Special vineyards, special for its age, orientation, soil, and altitude (+900 m), which offer organoleptic sensations that will be supplemented by a careful aging in oak.

### ELABORATION

The grapes are fermented in 8,500-liter French oak vats. A cold pre-fermentation maceration is then carried out at 8–10°C, a process that gently extracts the maximum aromatic and color potential. The must is then naturally warmed to initiate alcoholic fermentation with native yeasts, thus respecting the vineyard's character.

During fermentation, the temperature does not exceed 30°C, and the wine remains in contact with the skins for 30 days, achieving a balanced extraction and ripe tannins. Tank filling and pump-overs are performed by gravity, avoiding mechanical disturbance and preserving the must's finesse.

The wine is aged for 15 months in new French oak barrels (100%), where its structure is refined and aromatic complexity develops.

### TASTING NOTES

It displays a deep, clean, and bright cherry-red color.

On the nose, it shows great complexity and elegance, with an intense expression of ripe black fruit and light liqueur notes, harmoniously integrated with hints of sweet spices, aromatic herbs, and subtle toasty notes from aging.

On the palate, it offers a broad and firm entry, with a silky and very persistent finish. Its balance between power and finesse is remarkable. The fruit and oak merge precisely, reappearing on the retronasal aroma accompanied by touches of licorice, fine toast, and a pleasant length that makes the wine especially appealing.

### SOILS

*Sandy loam soil, with granular structure and a horizon with calcareous crusting.*

### GRAPE VARIETY

*Tempranillo*

### AGEING

*15 months in French oak barrels.*

### ALCOHOL CONTENT

*15%*

### AVERAGE AGE OF VINEYARDS

*45 years old*

### YIELD

*< 4.000 kg hectare*

### DRINK POTENTIAL

*Drink now until 2035*

### VINTAGE CLASSIFICATION

*Very Good*

### PRODUCTION

*11.198 Bottles (75 cl.)  
263 Magnums (150 cl.)*



# RIBERA<sup>del</sup> DUERO

DENOMINACIÓN DE ORIGEN

QUINTANILLA de ARRIBA · ESPAÑA

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