

RODILES

Vendimia Seleccionada
2005

This wine is made with Graciano grapes from the vineyard around the winery planted 12 years ago using the wire-training system. The vineyard is now at its peak in production terms. The vine has short, relatively few bunches with small grapes, which when ripe are dressed with a "white powder" typical of the Graciano variety.

The meticulous wine-making process seeks to bring out the personal qualities of the grape that make it distinctive and different from the other grapes used in the Rioja area. The wine is aged in new barrels made half with American and half with French oak. It remains in the barrel for 14 months and is racked every 4 months.

It is a well-bodied, intense wine and we therefore recommend that it be served at 16°C and be allowed to breathe by opening the bottle beforehand or pouring the wine into a glass decanter.

Analytical data

Degree of Alcohol:	15.2 % Vol.
Free/Total Sulphur Dioxide:	30/110 mgr. / lit.
Volatile Acidity:	0.74
Total Acidity:	4.43 gr. / lit. (in sulphuric acid)
pH:	3.51
Colour Intensity:	19 units
Total Polyphenol Content:	85 units

TASTING Very intense purple colour, with hints of ruby. Abundant tears on the glass, from the formation of a purple-coloured ring.

Aroma slightly toned down. When aired, notes of vanilla, from the wood, and cinnamon appear, balsamic tones, with mineral and spicy details. Blackberries and cakes.

On the palate it is potent, powerful and well-bodied with a certain sweetness. It has a velvety passage through the mouth with hints of balsam and stickiness. With a distinct astringency which does not offend and is typical of mature tannins. A lingering finish.

