



RODILES

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Prepared in our winery with selected, ripe grapes from our vineyards in Aldeanueva de Ebro and Alfaro.

During the first phase of the process the must is subjected to an unusual form of maceration at low temperature. Fermentation takes place at a controlled temperature. This control is relaxed at the end of the process with temperatures reaching 29°C. We use a mixture of Graciano, Tempranillo, Mazuelo and Garnacha grape varieties, about 25% each.

The wine is aged in new American and French Oak barrels for 16 months. It is then put into a bottle to mature, where its qualities are conserved for a long life.

It is best served at a temperature of 16-17°C.

Analytical data

Degree of Alcohol:	14.5 % Vol.
Free/Total Sulphur Dioxide:	19/99 mgr. / lit.
Volatile Acidity:	0.70
Total Acidity:	4.0 gr. / lit. (in sulphuric acid)
pH:	3.32
Colour Intensity:	16 units
Total Polyphenol Content:	77 units

TASTING High intensity cherry-red colour. As it has undergone quite rough physical treatment, it may show signs of slight decantation. This is a normal part of its natural evolution and enables it to maintain its fruity characteristics.

An intense aroma of red fruit compotes expressing above all its complexity in a myriad of subtle details and spicy tones.

It is elegant and powerful on the palate and leaves an intense and very persistent trail as it passes through the mouth. Torrefacto coffee, liquorice and cake; very smooth and sweet finish.

