

Roda 2002 Vintage Offer



After a much heralded 2001 vintage, Roda show us what great viticulture at a great winery can do in a rather tougher vintage. Read on for our release offer on Roda 2002 (formerly known as Roda 2) and Roda 1 2002 – both wonderfully realised, complete and harmonious wines – and far beyond what one might expect from the 2002 on paper. Notes are on the following page, and also we have pleasure in offering the 2004 Cirsion and also Roda's great Extra Virgin Olive Oil – Dauro (a multi award winning olive oil) - at the same time.



As you will already know, 2002 was a cold, wet affair in Europe. Roda are somewhat protected by their high altitude situation, dry grown on slopes ... but more importantly, viticulture and attention to detail at Roda are amazing – hence the resultant wines. While Cirsion is undoubtedly expensive wine, Roda and Roda 1 are, we think, close to bargains compared to their quality/style peers in Burgundy, Barbaresco and so on. No doubt, they are at least more than fair value, eand certainly over-deliver for the vintage.

SPECIAL RODA TRIBUTE PACK

We are also offering a special boxed Roda tribute pack to celebrate the progression of Roda 2 and the name change to Roda. The pack contains 1 Bottle each of 1999 Roda 2, 2000 Roda 2, 2001 Roda 2, PLUS 1 bottle of 2002 Roda.

Wine (all due mid-late August)	Normal Price	Special Price	# Bottles requested
Roda 2002	\$74	\$60	
Roda 1 2002	\$116	\$95	
Cirsion 2004	\$440	\$380	
Cirsion 2000 (re-release) <i>Selected Wine of the year by Sibaritas (Peñin Magazine), June/July 2003.</i>	\$440	\$380	
Roda Tribute Pack	n/a	\$260 / pack	packs
Dauro Extra Virgin Olive Oil 500ml	\$29	\$25	

Payment is due in full now, to receive the special pricing - before the wines arrive.

Name _____ Contact Phone Number _____

Address _____

Credit Card _____ Expiry Date _____

TASTING NOTES

Notes from importer Scott Wasley.



Roda 2002

Formerly called Roda 2, now just Roda, this is tempranillo with a little garnacha, graciano and mazuelo; this blend is intended to produce a somewhat more forward wine, ideal for current restaurant consumption, with cellar potential of 5-10 years. 2002 is a 'maritime' vintage, but entirely free of any green, thin, unripe character due to the cold wet vintage – thanks to altitude and high care viticulture. This Roda is mid-weight, with slinky fruit and fruit tannins, elegant with a neat, nutty, creamed chocolate and spice finish. There's plenty of trademark licorice in an even tempered long palate, as usual featuring great fruit tannins.

Roda 1 2002

Very juicy, with a palate of mixed red/blue/black fruits. Silky with great definition – clean, ripe natural fruit tannin and acid in perfect harmony with clean oak. Smells a riot of standout tempranillo action: peony/violet, cold tea, cola, plumskin, and gamey hide. Less glycerol than recent vintages, as one would expect, but very good balance, with a slug of white pepper, mineral and anise in a long, spicy finish.

The wine shows lovely balance, well set for drinking in the now - 6 years span. Roda's trademark tannins are supple with fruit tannin playing as large a part in the wine as the refined wood. Quite simply a ripper drink that delivers now what many would hope for in a well aged very expensive Burgundy stunning.

Roda 'Cirsion' 2004

Roda's vineyard project. Miniscule volumes and first produced in 97. 99, 00, 01, 03 vintages have all won best wine of the year awards in the Spanish wine press. Cirsion (the name of the thistle which is Roda's logo) is a project which starts and finishes in the vineyard. It is based on a theory of tannin development in perfect old vine Tempranillo under exceptional conditions: Roda are able to identify very small parcels of fruit which naturally exhibit 'long-chain' (ie 'winelike') tannins in berry, rather than the more usual model of softening short, brittle tannins with barrel and bottle maturation. This does not connote a soft/fruity/round wine, however. Cirsion is a very serious, concentrated, complex, powerful beast – but this power, extract and expression is amazingly harnessed by the full, unbelievably supple tannin structure. A 'grand cru' anywhere in the world.