

RHODES 2023

Red Wine- DO Empordà



BLEND

Carignan (54%), red Grenache (32%) and Syrah (14%).



NAME

Rhode, nowadays Roses, founded in the 8th century BC by the Rhodians, is the oldest Greek colony in Catalonia, and the Rodes i l'Albera mountains most probably form the oldest wine-making landscape in the Iberian Peninsula. The rose seen from below which decorates the label is the symbol of RHODE on the ancient coins (drachms) of the colony.



WINE-MAKING

The grapes were hand harvest and the different varieties were fermented separately in stainless steel fermentation tanks kept at a temperature of 22/24°C. Two pump-overs per day were carried out, and the tanks were emptied 30-40 days after the start of fermentation, depending on the variety. Prolonged vatting was determined by tasting.

Malolactic fermentation took place in the tank.

It aged 12 months in French oak barrels.

The wine underwent minimal clarification and filtering treatment before being bottled.



TASTING NOTE

Deep cherry colour. Concentrated, mineral aroma, with well integrated very ripe fruit and oak toasts and notes of spices and chocolate. The palate is powerful, fresh, complex, mineral, balsamic, very ripe dark fruits. Well-integrated mature tannins.



AWARDS

2021 – 94 points in Decanter 2025

92 points in the Guía Peñín 2025

2020 – Silver Medal at the Premis Vinari 2023

91 points in Tim Atkin Catalan Wines Special Report 2025

2019 – Gold Medal at the Premis Vinari 2022

2018 – Gold Medal at the Premis Vinari 2021

2016 – 92 points in the Guía Peñín 2020

Silver Medal at Vinari 2016

2013 – Gold Medal at the Concours Mondial de Bruxelles 2016

PRODUCTION



18.100 bottles of 75cl
and 250 of 1,5L

AGEING



12 Months

ALCOHOL



14,5% Vol.

