



PRODUCTION



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

AGEING



12 Months

ALCOHOL



14,5% Vol.

RHODES 2023



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

- 2022 95 points Decanter 2026
92 points Guía Peñin 2026
- 2021 94 points Decanter 2025
92 points Guía Peñin 2025
- 2020 Silver Medal Premis Vinari 2023
91 points Tim Atkin Catalan Wines Special Report 2025
90 points Decanter 2024
91 points Guía Peñin 2024
- 2019 Gold Medal Premis Vinari 2022
91 points Tim Atkin Catalan Wines Special Report 2024
91 points Guía Peñin 2023
- 2018 Gold Medal Premis Vinari 2021
91 points Guía Peñin 2022
- 2017 90 points Guía Peñin 2021
- 2016 92 points Guía Peñin 2020
Silver Medal Premis Vinari 2016
- 2013 Gold Medal Concours Mondial de Bruxelles 2016