

Casa la Rad Tinto 2018 (Red Wine)



The Casa la Rad wines are produced from the oldest vines on the the Casa la Rad estate. The large, family-owned estate is located in the northern foothills of the Valle de Ocón, and encompasses 2,000 acres; mostly native oak forest, with 272 acres of vineyards, and 37 acres of olive groves. The remainder of the estate is dedicated to growing almonds and cereal crops.

They seek a balance between their activity and the local environment so as to sustain or improve its vitality and biodiversity.

Appellation	Rioja D.O.Ca.
Grapes	40% Tempranillo, 40% Garnacha, 10% Maturana, 10% Graciano; from 35+ year old bush vines in the single La Rad vineyard
Altitude / Soil	660 - 750 meters / sandy loam soils
Farming Methods	Organic methods (not certified)
Harvest	Hand harvested into small boxes
Production	The wine was fermented in and underwent malolactic conversion in 800L oak vats
Aging	Aged for 14 months in new French oak barrels
UPC / SCC / Pack Size	8 436002 580400 / N/A / 6

Reviews:

“The estate bottling of Rioja from Casa la Rad is made from older vines than their Solarce bottling, as these organically-farmed bush vines average thirty-five years of age. The blend here is forty percent each of Tempranillo and Garnacha, ten percent of Maturana and ten percent of Graciano. The wine is barrel-fermented in eight hundred liter casks and aged entirely in new Bordeaux casks made from French oak for fourteen months prior to bottling. The 2018 version comes in at 14.5 percent octane and offers up a deep and complex bouquet of red and black raspberries, cigar wrapper, smoked meats, Rioja spice tones, a nice base of salty soil and cedary oak. The new wood component here is far more subtle on the nose than in the 2020 Solarce bottling from the winery. On the palate the wine is deep, full-bodied, focused and tangy, with a fine core of fruit, excellent soil undertow and grip, ripe tannins and a long, nascently complex and very nicely balanced finish. This will need some bottle age to blossom, but it is going to be a very good bottle once it is ready to drink. 2030-2075..”

93 points View from the Cellar; John Gilman - Issue #103 January/February 2023.

