

Casa la Rad Blanco 2016 (White 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	50% Chardonnay, 30% Malvasia, 20% Viura, from the 50+ year old, <i>La Rad</i> single vineyard
Altitude / Soil	660 - 750 meters / calcareous soil
Farming Methods	Organic methods (not certified)
Harvest	Hand harvested into small boxes
Production	Alcoholic fermentation in 500L oak vats, malolactic conversion in 225L barrels
Aging	Aged for 12 months in new French oak barrels
UPC / SCC / Pack Size	8 436002 580509 // 6

Reviews:

“The single vineyard bottling of Blanco from Casa La Rad also employs fifty percent Chardonnay in its cépages, with the balance made up of thirty percent Malvasia and twenty percent Viura. The vineyard sits at six hundred and sixty to seven hundred and fifty meters and has chalky soil tones. All of the varieties are barrel-fermented in five hundred liter barrels and then aged in two hundred and twenty-five liter French casks, all of them new. The 2016 version delivers a very refined nose of pear, chalky soil tones, a hint of fresh almond, spring flowers and vanillin oak. On the palate the wine is bright, full-bodied, focused and quite elegant in profile, with a good core, a nice foundation of soil tones, zesty acids and a long, nascently complex and well-balanced finish. The new oak here is done very elegantly, but, at least out of the blocks, the wood covers up the soil signature a bit and it will be interesting to follow the wine in the cellar and see if more Rioja soil elements arrive with bottle age. 2020-2040.”

90+ points *View from the Cellar*; Issue #86 - March/April 2020

