

# Casa la Rad Tinto 2015 (Red Wine)



The Casa la Rad wines are produced from the oldest vines on the the Casa la Rad estate in Rioja Baja. 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.

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

## Reviews:

“An array of ripe black cherries and berries here with violets, pomegranate and plenty of cedary oak. The palate delivers a very nicely composed, concentrated and seamless array of black-cherry flavor. The tannins are really soaked in fruit. Great depth here. Drink in 2020.”

**93 points JamesSuckling.com** - August 2018

“The 2015 comes in at fourteen percent alcohol and delivers a deep and serious bouquet of red and black cherries, cigar smoke, Rioja spice tones redolent of cloves and nutmeg, a fine base of soil and a very suave, understated framing of nutty new oak. On the palate the wine is pure, full-bodied and nicely light on its feet, with a good core, lovely focus and grip, plenty of complexity and a long, moderately tannic and quite promising finish. The new oak is a bit more evident on the palate than it is on the nose today, but there seems to be sufficient stuffing to absorb the wood nicely with a bit of cellaring. This is a young and very good bottle of Rioja in the making, but it will need at least four or five years in the cellar to start to blossom properly. Fine juice. 2023-2050+.”

**92+ points View from the Cellar** - Issue #75 May/June 2018

“The smoky and meaty nose comes off with wonderful intensity. The palate has a wonderful salinity and weight, currently displaying a great minerality. Black and red fruits collide with a touch of blood orange on the palate.”

**90 points International Wine Report** - August 2018



**Gold Medal Mundus Vini** 23rd Grand International Wine Award - 2018



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