

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.

Appellation	Rioja Baja
Grapes	40% Tempranillo, 40% Garnacha, 10% Maturana, 10% Graciano; from 35+ year old bush vines in the single <i>La Rad</i> 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	8 436002 580400 /

Reviews:

“Lurid ruby. Powerful aromas of ripe black and blue fruits, vanilla, incense and potpourri are complicated by a smoky mineral flourish. Broad, fleshy and appealingly sweet, offering palate-staining boysenberry and cherry-vanilla flavors that firm up slowly on the back half. Rich yet vibrant in style, with excellent finishing clarity and smooth, even tannins arriving late to frame the wine’s lush, sweet fruit.”

93 points *Vinous Media* – February 21, 2019

“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



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



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