

in the Rioja Oriental. This assemblage of Viura with 50% Chardonnay, Tempranillo Blanco and Malvasía, aged in 500-litre French oak, is typically inventive, appealingly balancing pineapple sweetness with grapefruity acidity and scented spices. 2021-24"

Tim Atkin; Rioja Report - February 2021



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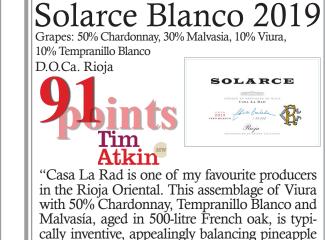
"Casa La Rad is one of my favourite producers in the Rioja Oriental. This assemblage of Viura with 50% Chardonnay, Tempranillo Blanco and Malvasía, aged in 500-litre French oak, is typically inventive, appealingly balancing pineapple sweetness with grapefruity acidity and scented spices. 2021-24"

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