

Solarce Blanco 2016 (White Wine)



Solarce are the entry level wines from 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	50% Chardonnay, 30% Malvasia, 10% Viura, 10% Tempranillo Blanco
Altitude / Soil	520-600 meters / chalky clay soils
Farming Methods	Organic methods (not certified)
Harvest	Hand harvested into small boxes
Production	Chardonnay was fermented in 600L oak vats, other varieties were fermented in temperature controlled stainless steel tanks
Aging	Chardonnay was aged for 6 months in 225L new French barrel, the other varieties rested in stainless tank prior to final blending
UPC / SCC	8 436002 580004 /

Reviews:

“Some chalky mineral aromas here. This has a bright, light and crisp palate and a dial-in, savory finish. Pears and white almonds to close. Drink now.”

91 points *JamesSuckling.com*; August 2018

“The 2016 version of Solarce offers up a unique and complex blend of apple, a touch of casaba melon, coriander seed, salty soil tones, a hint of beeswax and vanillin oak. On the palate the wine is deep, ripe and focused, with good depth at the core, fine acids and a fair bit of new oak that has not yet quite integrated completely into the wine. There is fine depth here, but the wine is still on the young side and needs a bit of bottle age to better integrate its components. With time, it will be a good drink, though with half its cépages made up of chardonnay, this does not have a classical white Rioja profile. 2019-2030.”

88+ points, *View from the Cellar* Issue #75 – May/June 2018

