

Solarce Rosado 2020 (Rosé Wine)



Solarce are the entry level wines from the Casa la Rad estate in Rioja D.O.Ca. 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.

They seek a balance between their activity and the local environment so as to sustain or improve its vitality and biodiversity. Winemaker's note: "We try to do a true translation of our vineyard's speech in terms of wine with the grapes it gives us, thus Solarce Rosado combines all the grape varieties we grow in our vineyards of Cogotillos, Presas and Manantíos."

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| Appellation | Rioja D.O.Ca. |
| Grapes | 25% each Tempranillo, Garnacha, Graciano and Mazuelo |
| Altitude / Soil | 550-625 meters / sandy loam soils |
| Farming Methods | Organic methods (not certified) |
| Harvest | Hand harvested into small boxes |
| Production | Direct press, no malolactic fermentation |
| Aging | Aged for a few months on fine lees prior to bottling |
| UPC / SCC / Pack | 8-436002-580202 / 28436002580206 / 12 |

Reviews:

"The 2020 Solarce Rosado from Casa La Rad is composed of twenty-five percent each of Tempranillo, Graciano, Garnacha and Mazuelo. The wine is a very pale salmon color and offers up a beautifully expressive nose of white cherries, nectarine, salty white soil tones, spring flowers and a gentle touch of Rioja spice. On the palate the wine is vibrant, full-bodied and youthful, with a lovely core and mineral undertow, zesty acids and fine focus and grip on the long and very promising finish. This is drinkable today, but clearly built to age gracefully and will be far more complex with a bit of bottle age. **First class Rioja Rosado! 2021-2030+.**"

90+ View From The Cellar; John Gilman - Issue #91 February 2021

