

Solarce Tinto 2016 (Red 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	60% Tempranillo, 30% Garnacha, 5% Maturana and 5% Cabernet
Altitude / Soil	530-600 meters / chalky clay soils
Farming Methods	Organic methods (not certified)
Harvest	Hand harvested into small boxes
Production	The wine was fermented in stainless steel tanks and underwent malolactic conversion in 500L oak vats
Aging	Aged for 8 months in 225L new French oak barrels
UPC / SCC	8 436002 580301 /

Reviews:

“Brilliant violet color. Pungent, spice-tinged cherry and redcurrant scents are complemented by mineral and woodsmoke notes and a hint of mocha. Sappy and energetic on the palate, offering juicy red fruit preserves, spiced cake and violet pastille flavors that convey an appealing blend of richness and delicacy. Finishes taut, smoky and quite long, leaving suggestions of candied flowers and cola behind.”

91 points *Vinous Media* "Rioja Looks Back and Ahead" –February 21, 2019

“The 2016 Solarce offers up a fine nose of raspberries, cherries, lovely Rioja spice tones, a fine base of soil, a touch of coconut and a fairly generous framing of cedary French oak. On the palate the wine is pure, full-bodied and focused, with classic Rioja velvetiness on the attack, a good core, but a bit of uncovered oak tannin stiffening up the long and complex finish. I really love the wine here, but I am not in love with the oak treatment, which is not as deftly done as the winemaking itself. The oak tannins stick out a bit on the finish, which takes away a couple of points from the score, but the raw materials here are first rate and the potential here is outstanding. This is only eighteen dollars retail in the US, which makes it a pretty good value, but without buying new oak and seasoning up the barrels in the cellar with a few more vintages, this could become one of the greatest bargains in all of Rioja, as the underlying wine is that good! My score reflects that the wine is slightly over-oaked, but it is still a good drink in this condition, and if the Bodegas can start using older casks for the elevation, this is going to be a name to watch in Rioja! 2018-2030+.”

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



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



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