

Casa la Rad Tinto 2016 (Red Wine)



The Casa la Rad wines are produced from the oldest vines on the the Casa la Rad estate. 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 D.O.Ca.
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 / Pack	8 436002 580400 / N/A / 6

Reviews:

“Dark violet. Mineral-laced cherry, blackberry, vanilla and cola aromas show excellent clarity and pick up a hint of smokiness as the wine opens up. Sweet and expansive on the palate, offering lively red berry, cherry cola, floral pastille and baking spice flavors that are sharpened by a peppery nuance. Shows impressive energy and floral lift on the persistent finish, which is given shape by smooth, even tannins. 2023 – 2032”

93 points *Vinous*; Josh Reynolds – April 2021

“The 80% new wood is quite noticeable on this cuvée of Tempranillo with Cabernet Sauvignon, Garnacha, Graciano and Maturana Tinta, but there's more than enough structure, fruit concentration and weight to cope. Serious, sappy and aromatic, it has cassis, plum and blackberry fruit and a herbal undertone. 2021-26.”

92 points *Tim Atkin MW*; Rioja 2020 Special Report; February 2020

“The 2016 Casa La Rad bottling of Rioja Tinto is produced from a fairly unique cépages of forty percent each of Tempranillo and Garnacha and ten percent each of Graciano and Maturana. It is a single vineyard bottling from the eponymous Casa La Rad vineyard, with the wine barrel-fermented and aged in new French casks for fourteen months prior to bottling. The wine offers up a youthful and very promising bouquet of raspberries, cherries, cloves, a touch of garrigue, cigar wrapper, good soil tones and cedary oak. On the palate the wine is deep, ripe and complex, with a full-bodied format, an excellent core of fruit, fine soil signature and a long, ripely tannic and spicy finish. This comes in listed at fourteen percent octane, but seems just a touch riper to my palate, but it is well-balanced and should blossom with bottle age into a very serious wine!

2026-2055+.” **92 points** *View from the Cellar*; Issue #86 - March/April 2020

