

Casa la Rad Tinto 2017 (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:

“This is a single vineyard bottling from Casa La Rad, made from a cépages of forty percent each of tempranillo and garnacha, ten percent graciano and ten percent maturana. The wine is fermented in eight hundred liter oak vats and aged completely in new French Bordeaux casks for fourteen months prior to bottling. The wine comes in at fourteen percent in 2017 and delivers a beautifully refined bouquet of red and black raspberries, Rioja spice tones, a touch of cigar smoke, a superbly complex base of soil, nutskin and cedary oak. On the palate the wine is deep, pure, full-bodied and youthful, with a plush core of fruit, excellent soil signature and grip, ripe, buried tannins and a long, complex and very well-balanced finish. This is a superb bottle in the making. 2029-2065.”

93 points *View from the Cellar*; John Gilman Issue #98 - March/April 2022

