

Casa la Rad Blanco 2017 (White 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	50% Chardonnay, 30% Malvasia, 20% Viura, from the 50+ year old, <i>La Rad</i> single vineyard
Altitude / Soil	660 - 750 meters / calcareous soil
Farming Methods	Organic methods (not certified)
Harvest	Hand harvested into small boxes
Production	Alcoholic fermentation in 500L oak vats, malolactic conversion in 225L barrels
Aging	Aged for 12 months in new French oak barrels
UPC / SCC / Pack Size	8 436002 580509 // 6

Reviews:

“The Casa La Rad estate bottling of Rioja Blanco also utilized chardonnay in its cépages, with the blend here fifty percent chardonnay, thirty percent malvasia and twenty percent viura, with all of the varieties barrel-fermented and raised for a full year in new French oak casks. The 2017 version comes in at thirteen percent octane and delivers a lovely, new oaky bouquet of pear, apple, lemon blossoms, chalky minerality, citrus peel and a well-done foundation of vanillin oak. On the palate the wine is deep, pure and full-bodied, with excellent focus and balance, a lovely core, bright acids and a long, new oaky and complex finish. The new oak here is done with a very, very deft touch. Fine, fine juice. 2022-2045.”

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

“This light yellow wine offers a bouquet of green apple and freesia. It is full in the mouth, with sophisticated flavors of white peach, marzipan, baking spice and caramel. Touches of jasmine and eucalyptus appear on the lingering finish.”

92 points *Wine Enthusiast*; M.D. – June/July 2022

