

# Solarce Rosado 2023 (Rose 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."

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

## Reviews:

"The 2023 Solarce Rioja Rosado from Casa la Rad is crafted from a blend of twenty-five percent each of Tempranillo, Graciano, Garnacha and Mazuelo. The wine takes its gentle, onion skin color from a short period of skin contact and does not go through malolactic fermentation. The wine offers up a lovely, delicate bouquet of white cherries, melon, white soil tones, gentle Rioja spice tones and a topnote of dried flowers. On the palate the wine is bright, full-bodied, focused and complex, with nice bounce from its non-malo personality, good soil undertow and grip and a long, poised and well balanced finish. This is quite tasty. 2024-2028."

**89 points View from the Cellar;** John Gilman; March – April 2024, Issue 110.

