

Solarce Tinto 2018 (Red Wine)



Solarce are the entry level wines from the Casa la Rad estate in Rioja. 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	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 / Pack	8 436002 580301 / 28436002580305 / 12

Reviews:

“As perfumed as it is intriguing, the Solarce Tinto is an unusual cuvée of mostly Tempranillo with the remaining 60% divided between Graciano, Garnacha, Maturana and Cabernet Sauvignon. Smooth and grassy, with cassis and green herb aromas and a smooth, glossy, stylishly oaked palate. 2022-28” **91 points** *Tim Atkin MW*; Tim Atkin: Rioja Report - February 2021

“The blend for the Solarce bottling from Casa La Rad is quite different than their Acentor, as the cépages here is sixty percent tempranillo, thirty percent garnacha and five percent each of maturana and cabernet sauvignon (perhaps paying homage to all those great old Marques de Riscal bottlings of yesteryear?). The wine is aged for eight months in used French barrels prior to bottling. The 2018 Solarce comes in at 14.5 percent octane and offers up a ripe and complex nose of black cherries, hung game, a touch of garrigue, coffee grounds, a fine base of soil and just a whisper of cedar from the used barrels. On the palate the wine is pure, full-bodied and impressively transparent down to the soil, with a fine core, lovely focus and grip, well-integrated tannins and a long, complex and tangy finish. There is a touch of backend heat here, but the wine generally does a fine job of handling its octane quite well. Good juice that needs some time in the cellar. A fine value. 2024-2055.” **89 points** *View from the Cellar*; John Gilman - Issue #91 / February 2021

