

Solarce Tinto 2019 (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:

“The Solarce Tinto bottling from Casa La Rad is composed from a blend of sixty percent tempranillo, thirty percent garnacha and five percent each of maturana and cabernet sauvignon. The grapes are hand-harvested and undergo primary fermentation in stainless steel tanks. Malo takes place in five hundred liter oak casks and the wine is aged in two hundred-twenty-five liter new French oak barrels. The 2019 version comes in at an even fourteen percent octane and offers up a lovely aromatic constellation of raspberries, black cherries, cloves, cigar ash, a good base of soil and a nice, understated framing of cedary oak. On the palate the wine is bright, full-bodied, focused and complex, with a good core, ripe, firm tannins and a long, well-balanced and complex finish. This is a very good bottle of Rioja in the making, but it will need plenty of bottle age to let its tannins soften up properly. 2029-2065.”

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

