

# Casa la Rad Blanco 2018 (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.

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

## Reviews:

“The 2018 Rioja Blanco from Casa la Rad is not your typical white Rioja, as the cépages for this bottling is fifty percent chardonnay, thirty percent malvasia and only twenty percent viura! The wine is barrel-fermented and undergoes malo in two hundred and twenty-five liter French oak barrels, after which it is raised in the same casks for one year. The wine offers up a complex and nicely new oaky nose of pear, lemon, white soils, musky floral tones and vanillin oak. On the palate the wine is vibrant, full-bodied, focused and complex, with a fine core of fruit, good soil signature and grip, bouncy acids and lovely balance on the long and nascently complex finish. This is not a classical example of Rioja Blanco, but it is an excellent wine. 2023-2033+.”

**93 points View from the Cellar;** John Gilman - Issue #103 January/February 2023.

