

Solarce Tinto 2020 (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 Size	8 436002 580301 / 28436002580305 / 12

Reviews:

“The 2020 Rioja “Solarce” bottling from Casa la Rad is crafted this year from a cépages of sixty percent Tempranillo, thirty percent Garnacha and five percent each of Maturana and Cabernet Sauvignon. The vines are farmed organically and the wine is raised for eight months in one hundred percent new French oak Bordeaux casks. It offers up a lovely young nose of raspberries, cloves, cigar smoke, a good base of soil tones, a touch of meatiness and a generous serving of cedary new oak. On the palate the wine is bright, full-bodied and nicely balanced, with a good core of red fruit, pretty soil inflection, tangy acids and a long, tannic and focused finish. The new oak component here is far more prominent on the nose than on the palate, and given some bottle age, the new wood should be nicely subsumed into the fruit of the wine and it will prove to be quite tasty. But, it would be nice to see this wine raised entirely in one wine barrels, just to give more prominence to some of the other aromatic components in the wine. It will need some cellaring time, but should prove to be a lovely bottle in due course. It is a good value. 2030-2065.”

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

