

Casa la Rad Tinto 2015 (Red Wine)



The Casa la Rad wines are produced from the oldest vines on the the Casa la Rad estate in Rioja Baja. 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 Baja
Grapes	40% Tempranillo, 40% Garnacha, 10% Maturana, 10% Graciano; from 35+ year old bush vines in the single <i>La Rad</i> vineyard
Altitude / Soil	660 - 750 meters / sandy loam soils
Farming Methods	Organic methods (not certified)
Harvest	Hand harvested into small boxes
Production	The wine was fermented in and underwent malolactic conversion in 800L oak vats
Aging	Aged for 14 months in new French oak barrels
UPC / SCC	8 436002 580400 /

Reviews:

“The 2015 Rioja Tinto from Casa La Rad is produced from forty year-old bush vines in the La Rad vineyard, with the cépages ending up forty percent each of Tempranillo and Garnacha, ten percent Graciano and ten percent Maturana. The wine undergoes malo in eight hundred liter oak barrels and this is aged in all new French barricas for fourteen months prior to bottling. The 2015 comes in at fourteen percent alcohol and delivers a deep and serious bouquet of red and black cherries, cigar smoke, Rioja spice tones redolent of cloves and nutmeg, a fine base of soil and a very suave, understated framing of nutty new oak. On the palate the wine is pure, full-bodied and nicely light on its feet, with a good core, lovely focus and grip, plenty of complexity and a long, moderately tannic and quite promising finish. The new oak is a bit more evident on the palate than it is on the nose today, but there seems to be sufficient stuffing to absorb the wood nicely with a bit of cellaring. This is a young and very good bottle of Rioja in the making, but it will need at least four or five years in the cellar to start to blossom properly. Fine juice. 2023-2050+.”

92+ points, *View from the Cellar* Issue #75 – May/June 2018

