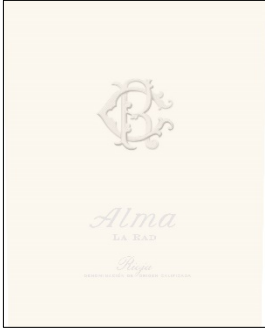


Alma la Rad 2015 (Red Wine)



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.

Appellation	Rioja D.O.Ca.
Grapes	50% Tempranillo, 50% Graciano; limited production of 2,000 bottles
Altitude / Soil	550 meters / Limestone soil, of medium depth, with abundant rounded stones and open texture
Farming Methods	Practicing Organic, Vegan
Harvest	Between the first and second week of October
Production	Fermented in 500L barrels, malolactic conversion in 225L and 500L new, French oak barrels
Aging	Aged for 18 months in new French oak barrels and additional 24 months in the bottle
UPC / SCC / Pack	8436002580608 // 6

Reviews:

“Graciano ripens well in the warmer conditions of the Rioja Oriental, bringing backbone and structure as well as flavour to this blend with Tempranillo. Aged in new wood, it's an ambitious wine with savoury tannins, some earthy, forest floor notes and layers of damson and blueberry fruit. 2021-27.”

93 points *Tim Atkin MW*; Rioja 2020 Special Report; February 2020

