

Casa la Rad Tinto 2019 (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	40% Tempranillo, 40% Garnacha, 10% Maturana, 10% Graciano; from 35+ year old bush vines in the single La Rad 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 / Pack Size	8 436002 580400 / N/A / 6

Reviews:

“The flagship bottling of Rioja from Casa La Rad in 2019 is crafted from a cépages this year is forty percent each of tempranillo and garnacha blended with ten percent each of graciano and maturana. It is a single vineyard wine made from thirty-five year-old bush vines. The wine is handled the same as the 2021 bottlings from the estate, with hand-harvesting of the grapes, alcoholic fermentation in stainless steel and malolactic in oak puncheons, but with the élevage time in new French oak Bordeaux casks stretches out to fourteen months. The wine comes in at 14.5 percent alcohol in 2019 and offers up a ripe, black fruity nose of cassis, cigar wrapper, Rioja spice tones, a fine base of dark soil and cedary new oak. On the palate the wine is deep, full-bodied, focused and complex, with a good core of fruit, fine soil undertow and grip, firm, chewy tannins and a long, a fairly-balanced finish. With the alcohol a touch higher here, the oak tannins have leached out of the new barrels a bit more briskly and the extra six months in barrel have produced a wine where the oak tannins are not yet integrated fully into the wine and show more prominently as the wine sits in decanter. I am not wild about the balance in the wine today, though there is plenty of depth of fruit here and it may well absorb the oak tannins fully with extended bottle age. But, at age five, it is still a question of how long this will take. If I am being overly cautious and the wine eventually eats up its new oak, then the wine will merit the score at the top of the range. But, I am just not certain if that will be the case at this point in the wine’s evolution. 2035-2075”

90+ points View from the Cellar; John Gilman; Issue 109, January – February 2024.

