

Solarce Blanco 2019 (White Wine)

SOLARCE



Solarce are the entry level wines from the Casa la Rad estate in Rioja D.O.Ca. 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% Chardonnay, 30% Malvasia, 10% Viura, 10% Tempranillo Blanco
Altitude / Soil	520-600 meters / chalky clay soils
Farming Methods	Organic methods (not certified)
Harvest	Hand harvested into small boxes
Production	Chardonnay was fermented in 600L oak vats, other varieties were fermented in temperature controlled stainless steel tanks
Aging	Chardonnay was aged for 6 months in 225L new French barrel, the other varieties rested in stainless tank prior to final blending
UPC / SCC / Pack	8 436002 580004 / 28436002580008 / 12

Reviews:

“The Solarce Blanco bottling from Casa La Rad is a modern version of Rioja Blanco, as this wine is made from a rather untraditional cépages of fifty percent chardonnay, thirty percent malvasia and ten percent each of viura and tempranillo blanco. The chardonnay is barrelfermented and aged in casks, with the rest of the blend fermented and raised in stainless steel tanks. The 2019 Solarce offers up a very pretty nose of lemon, casaba melon, salty soil tones, white flowers and a deft touch of vanillin oak. On the palate the wine is vibrant, full-bodied, focused and nicely light on its feet, with a good core and mineral drive, zesty acids and lovely balance on the long and youthfully complex finish. This is really a very well-made wine that is long on Rioja character, despite its fifty percent chardonnay in the blend. It is quite approachable today, though still a bit tightly-knit, and will be even better with a bit of bottle age. Impressive. 2022-2035.”

92 points *View from the Cellar*; John Gilman – Issue 98 March/April 2022

“Casa La Rad is one of my favourite producers in the Rioja Oriental. This assemblage of Viura with 50% Chardonnay, Tempranillo Blanco and Malvasía, aged in 500-litre French oak, is typically inventive, appealingly balancing pineapple sweetness with grapefruity acidity and scented spices. 2021-24”

91 points *Tim Atkin MW*; Tim Atkin; Rioja Report - February 2021

