

Solarce Tinto 2021 (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 2021 Rioja “Solarce” bottling from Casa La Rad is composed this year from a cépages of sixty percent tempranillo, thirty percent garnacha, and five percent each of maturana and cabernet sauvignon. The grapes are hand-harvested and undergo malolactic fermentation in puncheons, with the élevage lasting eight months in one to three year-old French oak Bordeaux barrels. The wine delivers a complex bouquet of black raspberries, cassis, Rioja spice tones, a good base of dark soil tones, cigar wrapper and spicy new oak. On the palate the wine is deep, full-bodied and already starting to show the first signs of velvetiness on the attack, with a good core of fruit, firm, well-integrated tannins and a long, nascently complex and new oaky finish. This is going to be very good wine in due course, but will need eight to ten years in the cellar to properly soften up its tannins and start to drink with true generosity. It is an excellent value! 2032-2075.”

92 points View from the Cellar; John Gilman, Issue 109, January – February 2024

