

Solarce Blanco 2017 (White Wine)



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 Bodegas Casa La Rad is composed of a unique blend of fifty percent Chardonnay, thirty percent Malvasia and ten percent each of Viura and Tempranillo Blanco. The grapes are all grown in organically-farmed vineyards. The chardonnay here is barrel-fermented and aged six months in new French casks, with the other varieties fermented and aged in stainless steel. The 2017 Solarce offers up a complex bouquet of pear, lemon, salty soil tones, white flowers and vanillin oak. On the palate the wine is crisp, fullbodied, focused and complex, with a fine core of fruit, good soil signature, and a long, zesty and gently new oaky finish. It is hard to get used to a white Rioja being half chardonnay, but the wine has good Rioja soil tones and is really quite well made. 2020-2040.”

90+ points *View from the Cellar*; Issue #86 - March/April 2020

“The altitude of the vineyards at Casa La Rad, located between 550 and 675 metres, is well suited to the production of white wines in the Rioja Oriental. Produced from lightly wooded Viura with 30% Chardonnay and Verdejo, this is leesy, well balanced and finely oaked with pear and citrus fruit flavours. 2020-23.”

90 points *Tim Atkins*; February 2020 - *Rioja 2020 Special Report*

“A well-poised white, showing some aromas of chamomile, loquat, light reduction and bread crust. Medium-to full-bodied with some handy depth and texture, as well as a fruit-driven finish. Drink now.” **90 points** *JamesSuckling.com*; November 2019

