



Casa La Rad

HARVEST

2015

RED WINE



Casa La Rad wines are produced in our La Rad vineyard, with its bush pruned old vines of 35 years old and older. Grapes are handpicked and carefully selected. This wine makes its malolactic fermentation in French oak barrels of 500 and 225 liters where it will be aged for at least 14 months.

TECHNICAL SPECIFICATIONS

Casa La Rad tinto is a blend of Tempranillo (40%), Grenache (40%), Maturana (10%) and Graciano (10%). A minimum of 14 months aging in new French oak barrels. The alcoholic content is 14%.

TASTING NOTES

It offers complex aromas of black cherries and currants with notes of black pepper, coffee beans, nutmeg, Indian spices and vanilla notes. Deep, concentrated and well balanced with sophisticated tanins, it also shows delicacy and freshness.

WINE PAIRINGS

It can be served with stews, game meat and cheese.



VIÑEDOS EN PROPIEDAD EN RIOJA

CASA LA RAD

www.casalarad.com