



Casa La Rad

COSECHA

2015

CASA LA RAD ALMA

Variety: 50 % Tempranillo + 50 % Graciano

Altitude: 550m.

Soil: Limestone soil, medium depth, abundant boulder and frank texture.

Vinification/Ageing: hand harvested in cases, fermented in open Bocoys, 500 liters with frequent stirring. After fermentation it was pressed and went with its lees to new French barrels for malolactic fermentation, it was ageing there for 18 months. After ageing it was bottled and kept in the winery 2 years before labeling.

Harvest: first and second week in October.

TASTING NOTES

Color: wine of high robe, intense garnet with purple trim. Clean and transparent.

Nose: intense aroma, notes of black fruit, compotes and jams, black plums, butters and slightly floral. Balsamic. Smoked notes, spices, coconut and cloves appear from its aging in the barrel.

Palate: Powerful entry, structured, elegant. Pleasant and long on the palate.

Production: 2.000 bottles.



VIÑEDOS EN PROPIEDAD EN RIOJA
CASA LA RAD

www.casalarad.com