



*Casa La Rad*

COSECHA

2017

**CASA LA RAD**  
**Edición especial garnacha**



**Variety:** 100% Garnacha, plot P-38.

**Altitude:** 650-700m.

**Soil:** Shallow ferrous limestone soil in horizons A and B, with lots of Rolling Stones and frank ground texture, high in sand.

**Vinification/Ageing:** Harvested by hand in small quantities made first fermentation in open 500 liters Bocoys, frequent stuttering. After fermentation it was pressed, half of the wine went to new French oak casks for malolactic fermentation and the other half stayed in the inox tank for malolactic fermentation. After 15 months ageing in barrel we put the two together and bottled it. We keep it in bottle for 12 months before the labeling. Vegan Wine.

**Harvest:** First week in October.

#### TASTING NOTES

**Color:** wine with garnet middle layer with ruby trim. Clean and transparent.

**Nose:** Intense aroma, notes of strawberry yogurt, red and slightly floral fruits, jasmine, violets... In the background typical aromas of oak, with leathers and smoke.

**Palate:** Powerful, elegant and silky wine. The toasted notes of the barrel appear in the mouth and the notes of fruit and flowers are perceived. Fine and elegant wine in which the red fruit persists in retronasal.

**Production:** 2000 bottles.



VIÑEDOS EN PROPIEDAD EN RIOJA  
CASA LA RAD

[www.casalarad.com](http://www.casalarad.com)