



Casa La Rad

WHITE WINE

The Casa La Rad wines are made from our most valuable vineyard, the La Rad vineyard with vines older than 35 years old. The grapes are handpicked and carefully selected. The wine spends 14 months in new French oak barrels of 500 liters and is raised on lees.

TECHNICAL SPECIFICATIONS

The varieties present in that white wine are Chardonnay (60%), Malvasia (20%) and Viura (20%). It is raised for 14 months in french oak barrels. The alcohol content is 13%.

TASTING NOTES

This wine has a lot of body that shows fresh and vibrant aromas of white peach, citrus, white flowers and mineral notes. Elegant and well balanced with a creamy texture.

WINE PAIRINGS

It can be served with seafood and fish such as red tuna, but also white meat.



VIÑEDOS EN PROPIEDAD EN RIOJA
CASA LA RAD

www.casalarad.com