



SOLARCE

WHITE WINE

Solarce wines are made from grapes collected in our 100 hectares vineyards located in Ausejo (La Rioja). The grapes are selected in the field and later in the cellar, before entering the stainless steel tanks.

TECHNICAL SPECIFICATIONS

The Solarce Blanco is a blend of Viura (50%), Malvasía (20%), Chardonnay (15%) and Tempranillo blanco (15%). Half of the production was raised for 6 months in 500 liters French and American oak barrels. The other half was fermented in stainless steel tanks. The alcoholic content is 12.5%.

TASTING NOTES

Attractive and bright straw yellow color with green hues.

Subtle and elegant with a touch of minerality resulting in a combination of aromas of white flowers and fruits obtained during aging with its fine lees.

It emphasizes its freshness in the mouth and also has a great body. Added with its balanced acidity, this wine is fresh, bright and has a long aftertaste.

WINE PAIRINGS

It can be served with white fish, oysters, sushi, pasta and rice dishes.



VIÑEDOS EN PROPIEDAD EN RIOJA
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