

PANORÁMICO LA RAD 2017



VARIETY & TERROIR

90% Garnacha Tinto, 10% Viura on clay-ferrous soils

VINEYARD AGE

60+ year-old vines

FARMING PRACTICES

“Lutte raisonnée” with minimal intervention
and manual harvesting

VINIFICATION & AGING

Manual cluster selection, destemmed without
crushing, whole berry maceration

TOTAL ACIDITY & RESIDUAL SUGAR

6.8 g/L & 0.78 g/L

ALCOHOL

14.5 %

PRODUCTION

121 cases

La Rad is located in one of the foothills of the western bank of the Iregua River, at an altitude of 670 meters, between the municipalities of Albelda de Iregua and Entrena, with a marked Mediterranean character.

This small vineyard of 0.57 hectares has vines of more than 60 years old goblet-trained, with spacing of 1.3 m x 1.3 m between vines. The grapes come from old Garnacha Tinto with co-planted Viura Blanco vines, planted with the intention to naturally acidify red Rioja.

Fermentation is done spontaneously with only indigenous yeasts in stainless steel tank, then aged in a mix of concrete eggs and lightly-toasted French oak barrels.

The 2017 vintage yielded only 1,450 bottles.