

# Viña Real

## GRAN RESERVA 1998

In 1920 the first Viña Real wines were launched. These wines were produced from grapes grown around Elciego, in the heart of the Rioja Alavesa province. These vineyards, to this day are still controlled by Viña Real and continue to border the 'Camino Real' or 'Royal Drive'; hence the origin of the Viña Real name.

The Viña Real wines are modern in structure, balance and elegance, with a potential for very long aging in bottle, this last being the main characteristic of the Rioja Alavesa province.

### TECHNICAL INFORMATION

<b>VINTAGE RANTING:</b>	Very Good
<b>BOTTLE TYPE/CAPACITY:</b>	Burgundy / 75cl, 37.5cl, 150cl (Magnum)
<b>MAIN PRODUCCION AREA:</b>	Rioja Alavesa
<b>GRAPE BLEND:</b>	90% Tempranillo, 10% Graciano, Garnacha and Mazuela
<b>ALCOHOL:</b>	13.5%
<b>TOTAL ACIDITY:</b>	5.35 g/l
<b>pH:</b>	3.60
<b>VOLATILITY ACIDITY:</b>	0.60 g/l
<b>SO2 Free/Total:</b>	28/90 mg/l

### WINEMAKING

Hand harvested, principally from our vineyards in Rioja Alavesa. Following a short pre-fermentation maceration, fermentation was done at a controlled temperature to retain primary varietal aromas. The young wine was transferred to 225 litre american oak casks, where it remained for between 12 and 14 months, regularly racked, to create great finesse. The wine was then lightly fined using egg whites before bottling.

### THE VINTAGE / HARVEST

The weather during the first part of the vegetative cycle of the vines in the Rioja D.O.C, delivered abundant rain and snow. This gave the vines plenty of humidity to cope with the early heat. The harvest came early with ripening starting round mid August and with healthy ripe bunches.

### TASTING NOTE

Full, morello cherry, ruby red, good intensity. Ripe autumn red and purple fruit, raspberries, damsons and sloes over a fine toasty vanilla complexity. Rich, deep and balanced. Well structured on the palate with plenty of fine, lingering rich fruit and a lively note of tannin. The finish is elegant and long with good balancing acidity.

