



TASTING NOTES

WINE: _____	REAL DE ASUA
CATEGORY: _____	RESERVA
VINTAGE: _____	1999
BOTTLE TYPE/CAPACITY: _____	BORDEAUX 75cl.
AREA OF PRODUCTION: _____	Rioja Alta
GRAPE VARIETIES: _____	95% Tempranillo, 5% Graciano

TECHNICAL INFORMATION:

ALCOHOL: _____	13.5%
TOTAL ACIDITY: _____	5.3 g/l
pH: _____	3.64
Volatile Acidity: _____	0.68 g/l
FREE/TOTAL SO ₂ : _____	30/90 mg/l
IPT _____	60

WINEMAKING: In our very best vineyards in Villalba and Haro we constantly monitor the ripening of both the skins and the flesh of the grapes. This an regular tasting of the grapes allows us to determine the exact dates for harvesting. Our first selection is collected in small boxes and taken to the winery, where the grapes are spread onto a triage table, and a second selection is made.

The grapes ferment in oak vats, where they remain, after fermentation for five weeks, at controlled temperatures, with carefully monitored pumping over and submersion of the cap to extract optimum colour and aromas from the skins.

Once this is achieved the wine is racked into new french oak casks for the malolactic fermentation.

During barrel maturation the wine is regularly racked from its lees and then fined with egg whites before bottling. Two further years in our cellars complete the winery maturation of this magnificent wine prior to release to the market.

THE VINTAGE: Classified as VERY GOOD. Following a mild autumn and winter, spring was unsettled, but with temperatures around average. Summer was warm with sufficient rain, and sunshine hours higher than average.

TASTING NOTE: Attractive ruby red, full and rich. An intense ripe, red fruit nose, with some spices and a touch of balsamic from the wood. A well balanced palate has ripe, fine tannins over a rich, meaty structure and a lingering, fine finish with good acidity.