

REAL DE ASÚA

2001

Wine which was born in 1994 as a tribute to the founders of the winery, the Real de Asúa brothers. It is produced with grapes harvested from the property vineyards in Villalba (Rioja Alta)

TECHNICAL NOTES

AREA OF PRODUCTION:	Rioja Alta
VINTAGE RATING:	Excellent
GRAPE VARIETIES:	100 % Tempranillo
ALCOHOL:	14%
TOTAL ACIDITY:	5.8
Ph:	3.58
VOLATILE ACIDITY:	0.69
FREE SULPHUR:	25
IPT:	70

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 is performed by regular tasting of the grapes which 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.

THE VINTAGE / HARVEST

After a rainy and mild winter and an unusually dry and warm spring, climatic conditions during summertime could be considered as normal for the season. In general, the evolution of the vineyards was satisfactory, even showing a certain advance over previous years. Green harvest was necessary during summer in order to limit the yields. In our vineyards, the harvest took place from early October until early November. In average, the pulp-skin ratio and the total production were lower than usual and the sanitary state and ripening of the grapes were excellent and homogeneous.

TASTING NOTES

This attractive deep plum coloured red has intense ripe, red fruit on nose, with spices and mocha/coffee notes and a touch of balsamics from the oak. A well balanced palate with ripe, fine tannins over a rich, meaty structure and a lingering, fine finish with good acidity and long lasting fresh tannins.

