

# Viña Real

## TECHNICAL SHEET

Wine : Viña Real White Barrel Fermented  
Category : Cosecha - White  
Region of production : Rioja  
Vintage : 2005  
Vintage rating : Excellent  
Grape varieties : 100 % viura

Bottle type : Burgundy  
Case/bottle size : C/12 - 75 cl  
C/6 - 75 cl

Alcohol volume : 13.2 % vol  
Total acidity: 4.28  
pH : 3,23  
Volatile acidity : 0,38  
SO2 Free/Total : 33/117

### Winemaking process:

A manual selection of grapes at their optimum point of ripeness. Once in the winery, the grapes are cold macerated for 6 – 8 hours to create more structure of flavour to the finished wine. The grapes are then lightly pressed and the juice transferred to new american oak casks for fermentation for between 15 and 20 days at cellar temperature, between 16 and 20°C. The young wine remains on its lees which are periodically stirred through the wine so that they hang in suspension. The wine is regularly tasted to assess its flavour evolution, until we decide on the optimum moment to rack it and bottle it.

### Vintage / harvest description :

The 2005 vintage has been rated by the Rioja DOC as excellent, with very healthy grapes at harvest. During the entire winter up to the month of March, there was plenty of rain and moderate winter temperatures. During the spring and summer, there was a lack of rain and above average temperatures. Due to an early harvest for white grapes, the Viura picked was of good acidity and of great aromatic intensity.

### Tasting notes :

Bright straw yellow, star bright. Ripe summer fruit on the nose with floral notes. Soft, aromatic and rich in the palate, with good grapefruit acidity. Light toasty and biscuity flavours from the oak and the lees, with hints and cinnamon over grapefruit on the finish. Beautifully balanced.