

Viña Real

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

VINTAGE RATING:	Very Good
GRAPE VARIETIES:	100 % viura
BOTTLE TYPE:	Burgundy
CASE / BOTTLE SIZE:	C/12 - 75 cl
ALCOHOL VOLUME:	13.2 % vol
TOTAL ACIDITY:	4.28
PH :	3,23
VOLATILE ACIDITY:	0,38
SO2 FREE / TOTAL:	33/117

WINEMAKING

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 20oC. 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.

THE VINTAGE / HARVEST

The first quarter of the year was very dry and the setting took place a week before normal. Steady and abundant rains during the following months allowed for a higher water reserve than in the previous year, what brought a better canopy development. On the other hand, there were some damages from hailstorms and fungi. The month of August and the first half of September was dry and sunny, what accelerated the ripening and led to a harvest that started in mid September and lasted till the end of October. The sanitary state in our vineyards was, in general, excellent.

TASTING NOTE

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.

