

Viña Real

CRIANZA 2011

- 92 points Guía Peñín
- 90 points Parker. Wine Advocate

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, balanced and elegant, with a potential for very long ageing in bottle, this last being the main characteristic of the Rioja Alavesa province.

Name of Wine: VIÑA REAL CRIANZA
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2011
Vintage Rating: Excellent
Grape Varieties: 90% Tempranillo
10% Garnacha, Graciano and Mazuela

Bottle Type: Burgundy
Case / Bottle Size: C/6 and C/12 – 75 cl
C/12 – 37.5cl, Magnum 1.5l

Alcoholic Volume: 13,80 % Vol.
Total Acidity: 3.65 grs/l
pH: 3.55
Volatile Acidity: 0.5 grs/l
SO2 Free / Total: 30/96 ppm

WINEMAKING

Wine made from grapes from the Rioja Alavesa area harvested and processed manually in Viña Real. The destemmed grapes were placed in stainless steel tanks where alcoholic fermentation takes place for 10-12 days with temperature control between 26-28 ° C. The wine after malolactic fermentation happens to French oak barrels where it remains and American 13 - 14 months. The wine is racked barrel while in every 5-6 months to encourage proper ripening and organoleptic evolution.

VINTAGE / HARVEST DESCRIPTION

Harvest atypical, with uneven ripening and heterogeneous due to water stress and lack of contrast in temperatures during the day and night. These conditions have enhanced the need for a good selection in the vineyard and at the arrival of the grapes at the winery. The key feature of this harvest has been the excellent health of the grapes and the development of a fermentation without incident. Although maturation is one week early this year compared to previous years, the wines produced are well structured, with high content in polyphenols and good intensity colour, qualities that promise high quality wines.

TASTING NOTES

This wine shows shades of medium to deep shiny cherry colour on a purple background. To the nose, intense aromas of ripe fruits (blackberries, blackcurrants) stand out, complemented with subtle hints of oak. To the palate, it shows structured and round with a good integration of fruitiness and oakiness. The aftertaste is marked by very well balanced tannins as well as by persistent spicy, toasty and balsamic aromas. A long stay in bottle is the finishing touch to this Rioja Alavesa wine's character.



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