

Viña Real

- 92 points Parker Wine Advocate
- 93 points Guía Peñín

CRIANZA 2012

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
Type of Wine: Crianza
Region of Production: Rioja
Year: 2012
Vintage Rating: Very Good
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: 13,20 % Vol.
Total Acidity: 5,5 grs/l
pH: 3.58
Volatile Acidity: 0.49 grs/l
SO2 Free / Total: 30/100 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

The 2012 harvest has been limited in the DOCa Rioja due to the drought that has characterized this vintage. The performance in the vineyard has been lower especially in rainfed areas and affected all varieties, especially the white grape, but this lack of rain has meant that the grapes arrive at the winery in excellent health getting very Mediterranean wines, aromatic and fruity In CVNE started on September 20 and ended on October 23, performing a slow and selective harvest

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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