

# Viña Real Crianza 2015

- 92 peñín Guide points
- 91 Tim Atkin points
- 90 Parker points. Wine Advocate
- 90 Gourmets Guide points

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.



- **Type of wine:** Red
- **Region of Production:** Rioja
- **Year:** 2015
- **DOCa Vintage rating:** Very Good
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 90% Tempranillo, 10% Garnacha, Mazuelo y Graciano
- **Type of bottle:** Burgundy
- **Bottle size:** 1,5l., 75cl., 35cl. y 18,7cl.

## Analytical data

- **Alcoholic volume:** 13,50 %
- **Total Acidity:** 5,41
- **PH:** 3,55
- **Volatile Acidity:** 0,55
- **ASO2L/T:** 32 / 90
- **IPT:** 50

## Winemaking

Wine made from grapes from the Rioja Alavesa area harvested by hand and processed in Viña Real. The destemmed grapes were placed in stainless steel tanks where alcoholic fermentation takes place for 10-12 days with a temperature control between 26-28 ° C. Once the malolactic fermentation has been done the wine goes mainly to age in American oak barrels where it remains 13 - 14 months. During this time, the wine acquires the aromatic balance which characterizes the wine as well as its finesse and great expression.

## Vintage / Harvest Description

The 2015 harvest improves both quantitatively and qualitatively the results of the two previous harvests. After a vegetative cycle with a favorable climate and after fieldwork to preserve the state of health of the grape, the vineyard has presented an excellent vegetative situation at the end of the summer with expectations of a great harvest. We harvested 10 days in advance and the climatology that accompanied at all times to a very selective harvest. It culminated the good expectations which were forged in the beginning, which led into the elaboration of high quality wines. In Viña Real harvest started in advance the 15<sup>th</sup> September finishing the 6<sup>th</sup> October.

## Tasting notes

Attractive garnet color con purple hints on the meniscus. High aromatic intensity of forest fruits like blackberries and wild cranberries intermingled with the black licorice, vanilla and nutmeg coming from the time in barrels. Its entry in mouth is soft and marked by the balance between the tannin and the final acidity of this wine. Long and fruity aftertaste to pair with every kind of food. Service temperature between 15 and 18°C.