

Viña Real Crianza 2017

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:** 2017
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Very good
- **Grape varieties:** 90% Tempranillo, 10% Garnacha Tinta, Mazuelo and Graciano
- **Bottle type:** Burgundy
- **Bottle size:** 75 cl., 37,5cl.

Analytical data

- **Alcoholic volume:** 13.75 % Vol.
- **Volatile acidity:** 0.47
- **Total acidity:** 5.30
- **SO₂ Free/Total:** 32/90
- **pH:** 3.6
- **Total Polyphenols Index:** 57
- **Suitable for vegans**

Winemaking

This wine was produced from hand harvested grapes from the Rioja Alavesa region and made at Viña Real. De-stemmed grapes were transferred to stainless steel vats with temperature control for the alcoholic fermentation. Following completion of the malolactic fermentation, the wine was transferred to French and American oak barrels where it aged for 13 to 14 months. During this time the wine developed the aromatic balance, elegance and overall expression which characterises Viña Real Plata.

Vintage / Harvest description

The 2017 harvest in Rioja Alavesa was marked by the effects of the heavy frost in April followed by drought, but although limited in volume, the wines show great diversity. The eventually exceptional quality of the grapes was promising. The region declared the earliest harvest in recent years, with one of the lowest production volumes but having excellent quality. The wines have great aromatic intensity and structure as well as good body and colour. Well managed canopies and solid viticultural practices were key factors in achieving impeccable grape quality. Picking began on the 12th September and ended on the 30th, this being the earliest harvest since the beginnings of Viña Real in 2001.

Tasting notes

The wine is medium cherry red in colour, bright and intense with violet hints at the rim

The nose shows intense aromas of fresh fruits such as blackcurrants and blackberries, complemented by subtle notes from the wine's time in oak, including spicy, toasted and balsamic touches.

On the palate, the wine is structured and rounded with no angular components, it is full bodied and has well integrated fruits and oak. The finish is long with fine, well balanced tannins.

A perfect match for a wide range of dishes, including stews, vegetables, rice, fish in sauce and all types of meat. Recommended serving temperature 16-18°C.