

Pagos de Viña Real

- 95 points Wine & Spirits
- 92 points Parker Wine Advocate
- 91 points Stephen Tanzer Wine Cellar
- 90 points Wine Spectator

This wine is produced from a rigorous selection of hand picked old vine Tempranillo grapes from our own selected plots in the Rioja Alavesa province. A double selection is carried out both in the vineyard and at the winery followed by an alcoholic fermentation in small wide oak vats and a malolactic fermentation and ageing in oak casks.

Name of Wine:	PAGOS DE VIÑA REAL
Type of Wine:	Red Wine
Region of Production:	Rioja
Year:	2004
Vintage Rating:	Excellent
Grape Varieties:	100% Tempranillo
Bottle Type:	Burgundy
Case / Bottle Size:	Bottles 75 cl and 1.5l
Alcoholic Volume:	13,5 % Vol.
Total Acidity:	3.88
pH:	3.60
Volatile Acidity:	0.62 mg/l
SO2 Free / Total:	30/70 ppm

WINEMAKING

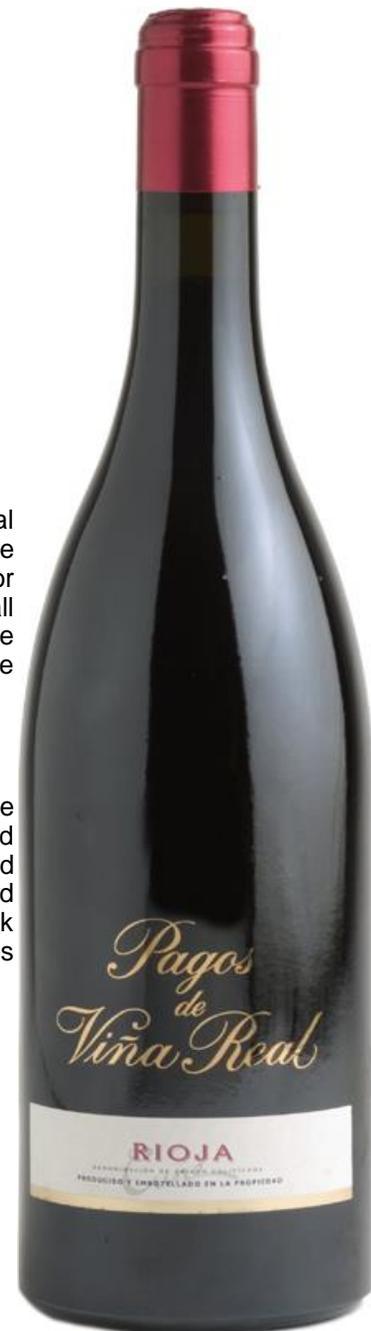
The grapes are entirely from our own vineyard plots around the new Viña Real Winery between Laguardia and Logroño. Grapes are specifically selected firstly in the vineyard, followed by a table selection in the winery to give us the high quality fruit for this special wine. The grapes are only Tempranillo, brought to the winery in small plastic boxes, and fermented in small oak vats, to give us optimum control over the fermentation. Malolactic fermentation is carried out in small, new french oak 225 litre casks, to give Pagos de Viña Real its specific personality.

VINTAGE / HARVEST DESCRIPTION

Abundant rainfall and the absence of extreme temperatures during winter allowed the vineyards to keep enough water reserves for an optimum growth. The cycle slowed down some weeks during July and August, but a sunny and dry September favoured a very good phenolic maturation of the grapes. Selective harvest in the vineyards and further hand sorting at the wineries was necessary. Harvest in our vineyards took place from mid-September until early November, with a good quality for young wines in the first weeks and the ideal quality for reservas and up in the last weeks.

TASTING NOTE

Bright, lively cherry red, with subtle hints of youthful violet. Wonderful aromatic intensity, dominated by ripe, dark fruit, sloes and brambles with some woodland berries. There is also a light toasty note with some elegant balsamic undertones from the barrel maturation. It is full and powerful in the palate, with ripe, fine tannins, which will hold the wine in balance for many years. It is complex and full, balanced and elegant, a supreme expression of Tempranillo and Rioja Alavesa.



Pagos de Viña Real

- 95 points Wine & Spirits
- 92 points Parker Wine Advocate
- 91 points Stephen Tanzer Wine Cellar
- 90 points Wine Spectator

This wine is produced from a rigorous selection of hand picked old vine Tempranillo grapes from our own selected plots in the Rioja Alavesa province. A double selection is carried out both in the vineyard and at the winery followed by an alcoholic fermentation in small wide oak vats and a malolactic fermentation and ageing in oak casks.

Name of Wine:	PAGOS DE VIÑA REAL
Type of Wine:	Red Wine
Region of Production:	Rioja
Year:	2004
Vintage Rating:	Excellent
Grape Varieties:	100% Tempranillo
Bottle Type:	Burgundy
Case / Bottle Size:	Bottles 75 cl and 1.5l
Alcoholic Volume:	13,5 % Vol.
Total Acidity:	3.88
pH:	3.60
Volatile Acidity:	0.62 mg/l
SO2 Free / Total:	30/70 ppm



WINEMAKING

The grapes are entirely from our own vineyard plots around the new Viña Real Winery between Laguardia and Logroño. Grapes are specifically selected firstly in the vineyard, followed by a table selection in the winery to give us the high quality fruit for this special wine. The grapes are only Tempranillo, brought to the winery in small plastic boxes, and fermented in small oak vats, to give us optimum control over the fermentation. Malolactic fermentation is carried out in small, new french oak 225 litre casks, to give Pagos de Viña Real its specific personality.

VINTAGE / HARVEST DESCRIPTION

Abundant rainfall and the absence of extreme temperatures during winter allowed the vineyards to keep enough water reserves for an optimum growth. The cycle slowed down some weeks during July and August, but a sunny and dry September favoured a very good phenolic maturation of the grapes. Selective harvest in the vineyards and further hand sorting at the wineries was necessary. Harvest in our vineyards took place from mid-September until early November, with a good quality for young wines in the first weeks and the ideal quality for reservas and up in the last weeks.

TASTING NOTE

Bright, lively cherry red, with subtle hints of youthful violet. Wonderful aromatic intensity, dominated by ripe, dark fruit, sloes and brambles with some woodland berries. There is also a light toasty note with some elegant balsamic undertones from the barrel maturation. It is full and powerful in the palate, with ripe, fine tannins, which will hold the wine in balance for many years. It is complex and full, balanced and elegant, a supreme expression of Tempranillo and Rioja Alavesa.