

# Pagos de Viña Real

- 94 points Parker Wine Advocate
- 90 points guía Peñín

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:** 2005  
**Vintage Rating:** Excellent  
**Grape Varieties:** 100% Tempranillo

**Bottle Type:** Burgundy  
**Case / Bottle Size:** Bottles 75 cl and 1.5l

**Alcoholic Volume:** 13,6% Vol.  
**Total Acidity:** 3.36  
**pH:** 3.67  
**Volatile Acidity:** 0.60  
**SO2 Free / Total:** 25/78 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

Rains were moderate, yet stable during the whole winter and through the month of May, with also moderate temperatures, what advanced the growth cycle 10 days over the precious year. Spring and summer were particularly dry with temperatures higher than the average of the previous years. September started with milder temperatures, what allowed for an excellent phenolic maturation of the grapes. Harvest in our vineyards started in mid September and lasted until the end of October. The sanitary state of the grapes was optimal in general terms.

## 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.



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