

# Pagos de Viña Real

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.

<b>Name of Wine:</b>	PAGOS DE VIÑA REAL
<b>Type of Wine:</b>	Red Wine
<b>Region of Production:</b>	Rioja
<b>Year:</b>	2012
<b>Vintage Rating:</b>	Ver Good
<b>Grape Varieties:</b>	100% Tempranillo
<b>Bottle Type:</b>	Burgundy
<b>Case / Bottle Size:</b>	Bottles 75 cl and 1.5l
<b>Alcoholic Volume:</b>	13,6% Vol.
<b>Total Acidity:</b>	5.7 g/l
<b>pH:</b>	3.59
<b>Volatile Acidity:</b>	0.56 g/l
<b>SO2 Free / Total:</b>	32/90 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, and it remains there 18 months more.

## VINTAGE / HARVEST DESCRIPTION

The 2012 harvest has been poor in the DOCa Rioja due to the drought that has characterized this vintage. The yield in the vineyard has been less especially in rainfed areas and has affected all varieties, especially the white, but this lack of rain has meant that the grapes reach the winery in an excellent state of health getting very Mediterranean wines, aromatic and fruity.

In CVNE we started on September 20 and ended on October 23, making a slow and selective harvest.

## TASTING NOTE

Bright, lively cherry red, with subtle hints of youthful violet. Wonderful aromatic intensity, highlight ripe black fruit and hints of berries, toasted and elegant balsamic from the barrel maturation. Wood very well integrated. Large and powerful on the palate with a nice tannin which will hold the wine in balance for many years. It is a complex wine, very balanced in mouth. Its evolution in the bottle looks very promising.



# Pagos de Viña Real

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.

<b>Name of Wine:</b>	PAGOS DE VIÑA REAL
<b>Type of Wine:</b>	Red Wine
<b>Region of Production:</b>	Rioja
<b>Year:</b>	2012
<b>Vintage Rating:</b>	Ver Good
<b>Grape Varieties:</b>	100% Tempranillo
<b>Bottle Type:</b>	Burgundy
<b>Case / Bottle Size:</b>	Bottles 75 cl and 1.5l
<b>Alcoholic Volume:</b>	13,6% Vol.
<b>Total Acidity:</b>	5.7 g/l
<b>pH:</b>	3.59
<b>Volatile Acidity:</b>	0.56 g/l
<b>SO2 Free / Total:</b>	32/90 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, and it remains there 18 months more.

## VINTAGE / HARVEST DESCRIPTION

The 2012 harvest has been poor in the DOCa Rioja due to the drought that has characterized this vintage. The yield in the vineyard has been less especially in rainfed areas and has affected all varieties, especially the white, but this lack of rain has meant that the grapes reach the winery in an excellent state of health getting very Mediterranean wines, aromatic and fruity.

In CVNE we started on September 20 and ended on October 23, making a slow and selective harvest.

## TASTING NOTE

Bright, lively cherry red, with subtle hints of youthful violet. Wonderful aromatic intensity, highlight ripe black fruit and hints of berries, toasted and elegant balsamic from the barrel maturation. Wood very well integrated. Large and powerful on the palate with a nice tannin which will hold the wine in balance for many years. It is a complex wine, very balanced in mouth. Its evolution in the bottle looks very promising.