

Pagos de Viña Real

- 94 Peñín guide points
- 94 Gourmets guide points

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: 2015
Vintage Rating: Very Good
Grape Varieties: 100% Tempranillo

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

Alcoholic Volume: 13,5% Vol.
Total Acidity: 5.67 g/l
pH: 3.52
Volatile Acidity: 0.52 g/l
PTI: 70
CI: 14

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 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.

TASTING NOTE

Intense burgundy garnet color. Attractive aromatic intensity with a great variety of black fruits and licorice well complemented with fresh aromas from Atlantic forests such as cedar, clove, cigars leaves, roasted coffee, etc. It shows a modern elegance which encourages us to taste it. In the mouth it is fresh with a step marked by the tannin with an end of acidity which leaves us a long and complex aftertaste. It does not need pairing, to take it alone will produce a certain delight since it gradually express its great aromatic variety in the glass. But it also goes perfect with meat and strong dishes or even desserts. Recommended service temperatura 18°C.



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