

REAL DE ASÚA

2012

- 94 Peñín Guide points
- 94 Gourmets Guide points

Wine which was born in 1994 as a tribute to the founders of the winery, the Real de Asúa brothers. It is produced with grapes harvested from the property vineyards in Villalba (Rioja Alta).

Name of Wine: REAL DE ASÚA
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2012
Vintage Rating: Very Good
Grape Varieties: 100% Tempranillo

Bottle Type: Bordeaux
Case / Bottle Size: C/6 – 75cl
Magnum 1.5l

Alcoholic Volume: 14 % Vol.
Total Acidity: 4,8 gr/l
pH: 3.64
Volatile Acidity: 0.60 (gr./l)

WINEMAKING

In our very best vineyards in Villalba and Haro we constantly monitor the ripening of both the skins and the flesh of the grapes. This is performed by regular tasting of the grapes which allows us to determine the exact dates for harvesting. Our first selection is collected in small boxes and taken to the winery, where the grapes are spread onto a triage table, and a second selection is made. The grapes ferment in oak vats, where after the fermentation they remain for five weeks, at controlled temperatures, with carefully monitored pumping over and submersion of the cap to extract optimum colour and aromas from the skins.

VINTAGE / HARVEST DESCRIPTION

The 2012 harvest has been poor in the DOCa Rioja due to the drought that has characterized this vintage . The performance of the vineyard has been reduced especially in rainfed areas and has affected all varieties , especially the white wine but this lack of rain has meant that the grapes arrive at the winery in excellent health status getting very Mediterranean wine , aromatic and fruity In CVNE we started on September 20 and ended on October 23 , making a slow and selective harvest .

TASTING NOTE

Intense cherry color with violet touch.

The nose is interesting for its own complexity highlighting the black licorice which is characteristic of Tempranillo grape, black fruits and floral notes of violets . From aging in French oak barrels are the aromas of cloves, roasted coffee, chocolate , caramel and some balsamic notes . On the palate is marked by a nice tannin but with a structure with big personality, this personality along with a fresh and lively finish make it a long wine with a very attractive finish. The glass will evolve expanding its aromatic variety . So when you pair it can go alone or with strongly flavored meats or desserts Recommended temperature 18 ° C



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