

Viña Real

BARREL FERMENTED 2013

In 1920 the first Viña Real wines were launched. These wines were produced from grapes grown around Elciego, in the heart of the Rioja Alavesa province. These vineyards, to this day are still controlled by Viña Real and continue to border the 'Camino Real' or 'Royal Drive'; hence the origin of the Viña Real name. The Viña Real wines are modern in structure, balanced and elegant, with a potential for very long aging in bottle, this last being the main characteristic of the Rioja Alavesa province.

Name of Wine: VIÑA REAL BARREL FERMENTED
Type of Wine: White
Region of Production: Rioja
Year: 2013
Vintage Rating: Good
Grape Varieties: 100% Viura

Bottle Type: Burgundy
Case / Bottle Size: C/6 and C/12 – 75 cl
C/12 – 37.5cl, Magnum 1.5l

Alcoholic Volume: 13.57% Vol.
Total Acidity: 5.39 grsl
pH: 3.28
Volatile Acidity: 0.40 grsl
SO2 Free / Total: 28/99 ppm
Residual Sugar: <2.0

WINEMAKING

A manual selection of grapes at their optimum point of ripeness. Once in the winery, the grapes macerated in cold for 6 – 8 hours to create more structure and flavour to the finished wine. The grapes are then lightly pressed and the juice transferred to new american oak casks for fermentation for between 15 and 20 days at cellar temperature, between 16 and 20°C. The young wine remains on its lees which are periodically stirred through the wine so that they hang in suspension. The wine is regularly tasted to assess its flavour evolution, until we decide on the optimum moment to rack it and bottle it.

VINTAGE / HARVEST DESCRIPTION

The 2013 harvest in Rioja characterizes for being the latest harvest of this century due to the delay in the evolution of the vineyard. The harvest started on the 30th of September at CVNE, after a spring with low temperatures and high precipitations. Summer was shorter than usual. Previous selection in the vineyard. The good temperatures of October helped to achieve a good evolution of those vineyards which had been punished by the adverse weather of the rest of the year. The harvest ends on October 31 with great expectations for the wines of this vintage.

TASTING NOTES

Soft pale yellow with green gold reminiscences. Elegant, attractive aromatic intensity. Fruits like pineapple, apple and banana are present and in perfect balance with the aromas from the oak, like coconut, vanilla and nuts. In the mouth it leaves a sweet aftertaste that invite us to continue drinking.



Viña Real

BARREL FERMENTED 2013

In 1920 the first Viña Real wines were launched. These wines were produced from grapes grown around Elciego, in the heart of the Rioja Alavesa province. These vineyards, to this day are still controlled by Viña Real and continue to border the 'Camino Real' or 'Royal Drive'; hence the origin of the Viña Real name. The Viña Real wines are modern in structure, balanced and elegant, with a potential for very long aging in bottle, this last being the main characteristic of the Rioja Alavesa province.

Name of Wine: VIÑA REAL BARREL FERMENTED
Type of Wine: White
Region of Production: Rioja
Year: 2013
Vintage Rating: Good
Grape Varieties: 100% Viura

Bottle Type: Burgundy
Case / Bottle Size: C/6 and C/12 – 75 cl
C/12 – 37.5cl, Magnum 1.5l

Alcoholic Volume: 13.57% Vol.
Total Acidity: 5.39 grsl
pH: 3.28
Volatile Acidity: 0.40 grsl
SO2 Free / Total: 28/99 ppm
Residual Sugar: <2.0



WINEMAKING

A manual selection of grapes at their optimum point of ripeness. Once in the winery, the grapes were cold macerated for 6 – 8 hours to create more structure and flavour to the finished wine. The grapes are then lightly pressed and the juice transferred to new american oak casks for fermentation for between 15 and 20 days at cellar temperature, between 16 and 20°C. The young wine remains on its lees which are periodically stirred through the wine so that they hang in suspension. The wine is regularly tasted to assess its flavour evolution, until we decide on the optimum moment to rack it and bottle it.

VINTAGE / HARVEST DESCRIPTION

The 2013 harvest in Rioja characterizes for being the latest harvest of this century due to the delay in the evolution of the vineyard. The harvest started on the 30th of September at CVNE, after a spring with low temperatures and high precipitations. Summer was shorter than usual. The harvest started with a previous selection in the vineyard. The good temperatures of October helped to achieve a good evolution of those vineyards which had been punished by the adverse weather of the rest of the year. The harvest ends on October 31 with great expectations for the wines of this vintage.

TASTING NOTES

Soft pale yellow with green gold reminiscences. Elegant, attractive aromatic intensity. Fruits like pineapple, apple and banana are present and in perfect balance with the aromas from the oak, like coconut, vanilla and nuts. In the mouth it leaves a sweet aftertaste that invite us to continue drinking.

Ideal for white meat, foie, fish, salads and pasta.