

Viña Real

FERMENTADO EN BARRICA 2015

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: 2015
Vintage Rating: TBD
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% Vol
Total Acidity: 5,78 (gr/l)
pH: 3285
Volatile Acidity: 0,31 (gr/l)
SO2 Free / Total: 30/98
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 2015 harvest merges a as one of the bests harvest over the past years. Throughout the vine cycle the weather conditions have been optimum. The vineyard has shown excellent quality results. Harvest started 10 days in advance. Nice warm weather conditions during the harvest allow to make a selective harvest.

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.



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