

Viña Real

BARREL FERMENTED 2016

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:	2016
Vintage Rating:	TBD
Grape Varieties:	100% Viura
Bottle Type:	Burgundy
Case / Bottle Size:	C/6 – 75 cl
Alcoholic Volume:	13,5 % Vol
Total Acidity:	6,3 (gr/l)
pH:	3,28
Volatile Acidity:	0,3 (gr/l)
SO2 Free / Total:	25,6/98
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

We face a year of excellent quality in CVNE characterized by the absence of rainfall from May to October. The year began with a warm, dry winter and a rainy beginning of the spring. Above average temperatures and without rain during August, the vegetative cycle was delayed but September arrived with some precipitation giving a respite to the plant and allowing a good maturation of the grape resulting a late harvest of great quality and with an excellent sanitary status.

TASTING NOTES

Pale greenish-yellow color. Intense aroma where we find a perfect harmony between the primary aromas of apple, banana, pineapple and those coming from the brief stay in the barrel such as sweet spices which confer the properties that encourage the tasting. In the mouth it is soft, marked by a gentle and sweet tannin, leaving the final acidity to take us to a long balsamic and fruity aftertaste. The ideal pairing for cheeses, white meat and fish both in sauce or grilled. Service temperature 8-10°C.



Viña Real

BARREL FERMENTED 2016

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:	2016
Vintage Rating:	TBD
Grape Varieties:	100% Viura
Bottle Type:	Burgundy
Case / Bottle Size:	C/6 – 75 cl
Alcoholic Volume:	13,5 % Vol
Total Acidity:	6,3 (gr/l)
pH:	3,28
Volatile Acidity:	0,3 (gr/l)
SO2 Free / Total:	25,6/98
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

We face a year of excellent quality in CVNE characterized by the absence of rainfall from May to October. The year began with a warm, dry winter and a rainy beginning of the spring. Above average temperatures and without rain during August, the vegetative cycle was delayed but September arrived with some precipitation giving a respite to the plant and allowing a good maturation of the grape resulting a late harvest of great quality and with an excellent sanitary status.

TASTING NOTES

Pale greenish-yellow color. Intense aroma where we find a perfect harmony between the primary aromas of apple, banana, pineapple and those coming from the brief stay in the barrel such as sweet spices which confer the properties that encourage the tasting. In the mouth it is soft, marked by a gentle and sweet tannin, leaving the final acidity to take us to a long balsamic and fruity aftertaste. The ideal pairing for cheeses, white meat and fish both in sauce or grilled. Service temperature 8-10°C.