

Viña Real Barrel Fermented 2017

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.



- **Type of wine:** White
 - **Region of Production:** Rioja
 - **Year:** 2017
 - **DOCa Vintage rating:** TBA
 - **CVNE vintage rating:** Excellent
 - **Grape varieties:** 100% Viura
 - **Type of bottle:** Burgundy
 - **Bottle size:** 75cl.
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Analytical data

- **Alcoholic volume:** 13 %
 - **Total Acidity:** 5,34
 - **PH:** 3,35
 - **Volatile Acidity:** 0,37
 - **ASO2L/T:** 27,2 / 100
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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

2017 vintage has turned out to be the most complicated harvest of the latest years being due to the weather conditions. It has been very early, scarce and impecable quality. The year started with higher temperaturas tan usual which led to an advance in the vegetative cycle but it was decisive for a frost suffered at the end of april greatly affected the production already reduced by drought. Some storms were a pure relief which contributed to complete the vegetative balance and to improve the production expectations. As always, fild work and selective collection have contributed to this exceptional campaign.

Tasting notes

Nice pale yellow color with greenish notes on the meniscus. Interesting aromatic complexity which highlights fruits such as pear, apple, white currant, all well complemented by the aromas from its aging in barrels, like sweet spices and balsamic notes. To the palate it is a soft entry wine and marked by a kind tannin. The ideal pairing for cheeses, white meat and fish both in sauce or grilled. Service temperature 8-10°C.

