

Viña Real

- 92 points Parker. Wine Advocate
- 90 points Wine & Spirits

GRAN RESERVA 2007

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 ageing in bottle, this last being the main characteristic of the Rioja Alavesa province.

Name of Wine:	VIÑA REAL GRAN RESERVA
Type of Wine	Red Wine
Region of Production:	Rioja
Year:	2007
Vintage Rating:	Very Good
Grape Varieties:	95% Tempranillo 5% Graciano

Bottle Type:	Burgundy
Case / Bottle Size:	C/ 6 bottles of 75 cl Magnum 1.5l

Alcoholic Volume:	13.75 % Vol.
Total Acidity:	5.7 grs/l
pH:	3.48
Volatile Acidity:	0.59 grs/l
SO2 Free / Total:	35/98 ppm
Residual Sugar:	<1

WINEMAKING

Made with high quality grapes harvested by hand from our better plots in Rioja Alavesa. The fermentation takes place in stainless steel vats at controlled temperatures with a frequent dropping of the juice over the skins in order to maximise extraction. Malolactic Fermentation is carried out in French and American oak barrels, and then, the wine is manually racked to stabilise and get rid of deposits. After the cask ageing, the wine is clarified with white of egg to achieve the silkiness and shiny final colour.

VINTAGE / HARVEST DESCRIPTION

The winter was rather mild, yet abundant in rain and snow, and was followed by a very mild and rainy spring. This favoured a good canopy development, but also some mildew outbreaks, that healed completely thanks to the dry conditions of the following months. By mid August the vineyards showed 7 to 10 days of delay in their evolution compared to previous years. This delay led to a very long harvest in our vineyards, that took place from the end of September until early November.

TASTING NOTES

Of a deep and shiny ruby red colour with shades of garnet, this wine shows very intense and complex on the nose where hints of this wine's stay in oak stand out (coffee, spices, leather, toastiness) well integrated with stewed fruit and nuts. The first impressions on the palate are mellow, evolving towards a powerful and structured finish with a long aftertaste. Tannins show sweet, restrained and very well integrated in the wine's structure. It is a wine with a great ageing potential in bottle. Food pairing: Red meats, aged cheeses.



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