

Viña Real

- 94 points Parker Wine Advocate
- 91 points Guía Peñín
- 92 points Stephen Tanzer Wine Cellar

GRAN RESERVA 2008

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:	2008
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:	13.85 % Vol.
Total Acidity:	5.84 grs/l
pH:	3.47
Volatile Acidity:	0.55 grs/l
SO2 Free / Total:	30,4/98 ppm

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

It was a very wet spring followed by a mild, cloudy yet very dry summer. The development of the grapes showed a delay of 8 to 10 days in comparison with the previous vintages were the grape came in advanced; in spite of this the grapes ripened within the usual dates for Rioja. This delay continued until the harvest which, in our vineyards, started on October 1st. The grapes were healthy and the yield was noticeably over than in previous years which produced a good ripening and a high quality.

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.



Viña Real

- 94 points Parker Wine Advocate
- 91 points Guía Peñín
- 92 points Stephen Tanzer Wine Cellar

GRAN RESERVA 2008

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: 2008
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: 13.85 % Vol.
Total Acidity: 5.84 grs/l
pH: 3.47
Volatile Acidity: 0.55 grs/l
SO2 Free / Total: 30,4/98 ppm



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. Once in bottle, the wine starts attaining its typical elegance.

VINTAGE / HARVEST DESCRIPTION

It was a very wet spring followed by a mild, cloudy yet very dry summer. The development of the grapes showed a delay of 8 to 10 days in comparison with the previous vintages where the grape came in advanced; in spite of this the grapes ripened within the usual dates for Rioja. This delay continued until the harvest which, in our vineyards, started on October 1st. The grapes were healthy and the yield was noticeably over than in previous years which produced a good ripening and a high quality.

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.