

Viña Real

• 91 points Peñín Guide

GRAN RESERVA 2010

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
Region of Production:	Rioja
Year:	2010
Vintage Rating:	Excellent
Grape Varieties:	95% Tempranillo 5% Graciano

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

Alcoholic Volume:	13,60 % Vol.
Total Acidity:	5,80 grsl
pH:	3,49
Volatile Acidity:	0,58 grsl
SO2 Free / Total:	29/95 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 aging in at least two years the wine is aging in bottle during which the wine is reaching the elegance and softness that characterizes until its time to market.

VINTAGE / HARVEST DESCRIPTION

The evolution of the vineyard during the 2010 harvest has been very good as a whole. The excellent state of the crop is due to a favourable climate during the year. In comparisons to previous vintages, this one starts with punctuality and evolves slowly without incidence during October, allowing a selective harvest confirming the excellent maturity.

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 cheese and fatty fish.



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Name of Wine: VIÑA REAL GRAN RESERVA
Type of Wine: Tinto
Region of Production: Rioja
Year: 2010
Vintage Rating: Excellent
Grape Varieties: 95% Tempranillo
5% Graciano

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

Alcoholic Volume: 13,60 % Vol.
Total Acidity: 5,80 grsl
pH: 3,49
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