

Viña Real Gran Reserva 2012

- 93 points *Wine Advocate*
- 92 points *Guía Peñín*
- 94 points *Tim Atkin*

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:** Red
- **Region of Production:** Rioja
- **Year:** 2012
- **DOCa Vintage rating:** Very good
- **CVNE vintage rating:** Very good
- **Grape varieties:** 95% Tempranillo, 5% Graciano
- **Type of bottle:** Burgundy
- **Bottle size:** 1,5l., 75cl.

Analytical data

- **Alcoholic volume:** 13,50 %
- **Volatile Acidity:** 0,51
- **Total Acidity:** 5,70
- **ASO2L/T:** 28 / 90
- **PH:** 3,55
- **IPT:** 68

Winemaking

Made with high quality grapes harvested by hand from our best 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 maximize the extraction. Malolactic Fermentation is carried out in French and American oak barrels, and then, the wine is manually racked to stabilize 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

2012 harvest was scarce in the DOCa Rioja due to the drought that has characterized this vintage. Vineyard yields were smaller especially in rainfed areas and affected all varieties, especially the whites, but this lack of rain also meant that the grapes could arrive in the winery in excellent health conditions getting Mediterranean wines, aromatic and fruity. In CVNE it started on September the 20th and ended in October the 23rd, performing a slow and selective harvest.

Tasting notes

Intense cherry color. In the nose, great aromatic richness in intensity and complexity. It maintains a perfect balance between the aromas of tempranillo, such as the mature wild fruits and licorice, with those from the graciano, which gives a mineral touch, it all complemented with the roasted and balsamic aromas from the barrel aging. Excellent entrance in the mouth, round and well structured, with a good assembly between wood and youth which provides amplitude and elegance. It is a great wine with typical characteristics of the region. It is perfect for having it alone or meat, fatty fishes, cheese, etc. Recommended temperature: 18°C.