

Viña Real

RESERVA 2009

- 92 points Parker Wine Advocate
- 92 points Guía Peñín
- 90 points Wine & Spirits
- 91 points Wine Enthusiast
- 92 points Stephen Tanzer Wine Cellar

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 RESERVA
Type of Wine: Red Wine
Region of Production: Rioja
Year: 2009
Vintage Rating: Very Good
Grape Varieties: 90% Tempranillo
10% Graciano, Grenache
and Mazuelo

Bottle Type: Burgundy
Case / Bottle Size: C/6 – 75 cl
C/24 – 37.5cl
Magnum 1.5l

Alcoholic Volume: 13.65 % Vol.
Total Acidity: 5.7 grs/l
pH: 3.45
Volatile Acidity: 0.58 grs/l
SO2 Free / Total: 30/99 ppm
Residual Sugar: < 1

WINEMAKING

The grapes, principally grown in the Rioja Alavesa sub-zone are carefully picked by hand when fully ripe, and only the healthiest bunches are selected. On arrival at the winery, the grapes are cooled and macerated, prior to the alcoholic fermentation, which is carried out in stainless steel tanks at a controlled temperature. The length of time the fermenting juice is kept in contact with the skins is determined by daily tasting and analysis, until the desired levels of colour and structure are reached. The young wine is then transferred to a mix of American and French oak casks to mature, for up to 2 years, before being bottled. Once bottled, it will remain in our cellars to continue its maturation prior to release to the market.

VINTAGE / HARVEST DESCRIPTION

Vintage slightly ahead of previous years due to a very hot summer and little rainfall.

However, the rains in mid-September (16-18) not only helped to solve the problems of water stress and regain some vineyards production expectations, but were critical to the final quality of the harvest. They balanced the alcoholic maturity and phenolic maturity, yielding a crop of very good quality.

TASTING NOTES

Silky, supple, medium-bodied, velvety, full of typical Rioja intense aromas, with fine oak, ripe fruit and notes from its barrel aging as roasted, spicy and fine woods.



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VINEDOS Y BODEGA EN LAGUARDIA - PRODUCT OF SPAIN



RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

CRÍANZA EN BARRICAS DE ROBLE FRANCÉS Y AMERICANO

WINEMAKING

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