

# Viña Real

• 91 points Guía Peñín

## RESERVA 2011

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:** 2011  
**Vintage Rating:** Excellent  
**Grape Varieties:** 90% Tempranillo  
10% Garnacha, Graciano and Mazuelo

**Bottle Type:** Burgundy  
**Case / Bottle Size:** C/6 and C/12 – 75 cl  
C/12 – 37.5cl, Magnum 1.5l

**Alcoholic Volume:** 13,68 % Vol.  
**Total Acidity:** 5.80 grs/l  
**pH:** 3.50  
**Volatile Acidity:** 0.56 grs/l  
**SO2 Free / Total:** 32/96 ppm

### WINEMAKING

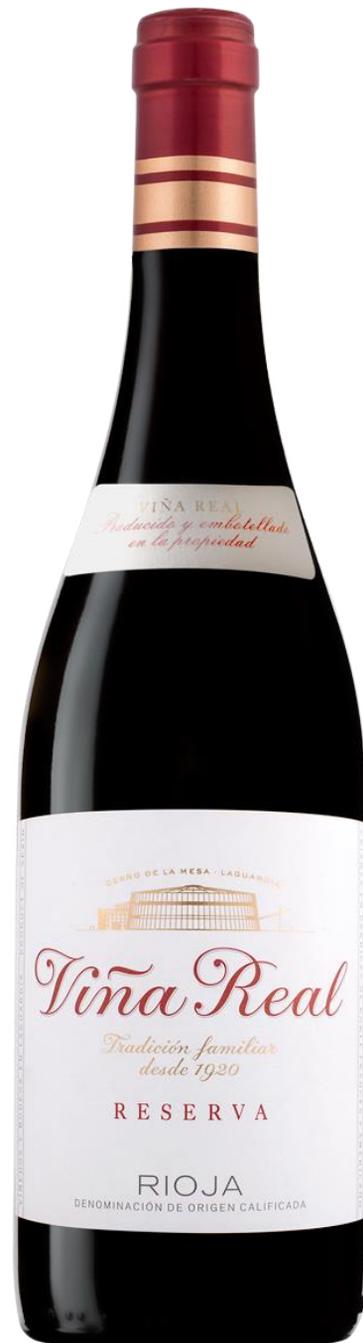
The grapes, principally grown in the Rioja Alavesa sub-zone are carefully picked by hand when fully ripe, and only the healthiest bunches are selected. On arrival at the winery, the grapes are cooled and macerated, prior to the alcoholic fermentation, which is carried out in stainless steel tanks at 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

Harvest atypical, with uneven ripening and heterogeneous due to water stress and lack of contrast in temperatures during the day and night. These conditions have enhanced the need for a good selection in the vineyard and at the arrival of the grapes at the winery. The key feature of this harvest has been the excellent health of the grapes and the development of a fermentation without incident. Although maturation is one week early this year compared to previous years, the wines produced are well structured, with high content in polyphenols and good intensity color.

### TASTING NOTES

This wine shows a deep cherry red colour. Very elegant to the nose, with outstanding spicy and fine wood notes and a very expressive touch of very mature and stewed fruits. To the palate, it is a full-bodied wine with a solid structure, very complex, refined, with a long aftertaste and very round tannins that anticipate a long capacity for ageing.



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