

# *Viña Real*

## RESERVA 2012

- 92 points Guía Peñín
- 92 points Wine Advocate

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:** 2012  
**Vintage Rating:** Very Good  
**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:** 13,2 % Vol.  
**Total Acidity:** 5.6 grs/l  
**pH:** 3.55  
**Volatile Acidity:** 0.49 grs/l  
**SO2 Free / Total:** 33/99 ppm  
**Bottling date:** Abril 2015

### WINEMAKING

The grapes, grown in the Rioja Alavesa sub-zone are carefully picked by hand. The alcoholic fermentation takes place in stainless steel tanks at a controlled temperature with a long maceration according to tastings and daily analysis. After the malolactic fermentation takes place, the wine is then transferred to a mix of American and French oak casks to mature, for up to 22 months, before being bottled. Once bottled, it will remain in our cellars to continue its maturation prior to release to the market.

### VINTAGE / HARVEST DESCRIPTION

The 2012 harvest has been lower than other campaigns in the DOC Rioja due to the drought that has characterized this vintage. The yield in the vineyard has been less especially in rainfed areas and has affected all varieties, especially the white ones but this lack of rain has meant that the grapes reach to the winery in excellent health status getting very Mediterranean wines, aromatic and fruity.

In CVNE we started on September 20 and ended on October 23, making a slow and selective harvest.

### TASTING NOTES

This wine shows a ruby red color, shades of deep cherry, clean, good intensity in the nose, where the spicy aromas of oak and vanilla, are mixed with memories of the grape tempranillo, floral, red fruit, blackberry and to end of the palate ripe Garnacha. To the palate it's a warm wine, wide and long, with an adequate acidity and noble tannin. Its structured body will give a long life in proper storage conditions but also can improve and accompany good gastronomy.



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