

Viña Real

ROSADO 2015

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 aging in bottle, this last being the main characteristic of the Rioja Alavesa province.

Name of Wine:	VIÑA REAL
Type of Wine:	Rosado
Region of Production:	Rioja
Year:	2015
Vintage Rating:	TBD
Grape Varieties:	85% Viura y 15% Tempranillo
Bottle Type:	Borgoña 75 cl.
Case / Bottle Size:	C/ 6 de 75cl
Alcoholic Volume:	13% Vol
Total Acidity:	6,48 g/l
pH:	3,15
Volatile Acidity:	0,28 g/l

WINEMAKING

Upon arrival at the winery grapes in perfect condition and after a maceration of only six hours, we get carried bleeding gravity wine must. Fermentation takes place in stainless steel tanks at low temperatures prior to a cold maceration. The fermentation is carried out at a temperature below 16° around 20-25 days to keep intact primary aromas.

VINTAGE / HARVEST DESCRIPTION

The 2015 harvest merges a as one of the bests harvest over the past years. Throughout the vine cycle the weather conditions have been optimum. The vineyard has shown and excellent quality results. Harvest started 10 days in advance. Nice warm weather conditions during the harvest allow to make a selective harvest.

TASTING NOTES

Petal pale pink color with grey touches color. Nose elegance is given by the softness of floral aromas balanced by aromas of fruit such as apricot and peach. The wine is soft and light on the palate leaving a balance of flavors that ends with a long fresh and fruity aftertaste. Perfect wine to take on hot summer days, with or without accompaniment. If we want to combine, our advice would be salads, pastas and vegetables. Ideal temperature 8-10°C.

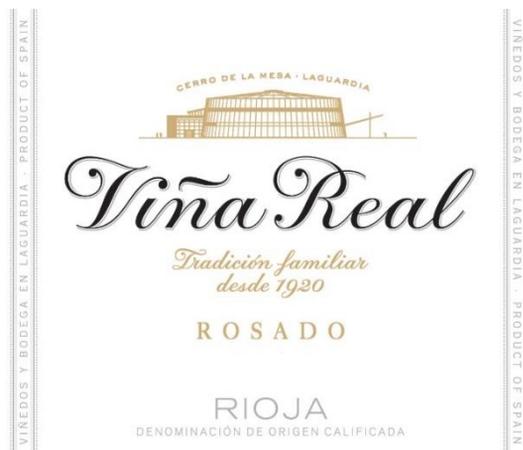


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