

# Viña Real Rosado 2017

• 90 Parker 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*



- **Type of wine:** Rose
- **Region of production:** Rioja
- **Year:** 2017
- **DOCa vintage rating:** Very Good
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 75% Viura, 15% Tempranillo and 10% Garnacha.
- **Type of bottle:** Burgundy
- **Bottle size:** 75cl.

## *Analytical data*

- **Alcoholic volume:** 12,5 %
- **Total acidity:** 5,59
- **PH:** 3,31
- **Volatile Acidity:** 0,28
- **SO<sub>2</sub>L/T:** 24/82

## *Winemaking*

The harvest takes place when the grapes are on the optimum ripening moment. Once the maceration in stainless steel tanks of garnacha, tempranillo and viura grapes takes place we bleed by gravity, avoiding mechanical presses, in order to obtain a must that will ferment for 20-25 days at controlled temperature always below 16°C. With this practice, we keep the primary aromas intact. After a time of rest, we obtain a wine ready for its release to the market.

## *Vintage / Harvest description*

2017 harvest at Rioja Alavesa was highlighted with the strong frost during April as well as by droughts. Even though the harvest was small in volume we could elaborate a great diversity of quality wines. The exceptionality quality of the grapes reassured that the final results were very promising.

Harvest started on the 12th of September and finished on the 30th of September, the earliest since the foundation of Viña Real winery in 2001.

It has been the earliest harvest of the history of Rioja, as well as one of the most scarce but of excellent quality.

## *Tasting notes*

Light salmon pink with gray tones.

Elegant and soft floral aromas with fruity traces reminding of spring days.

Its passage through the palate is rounded and well balanced with a fresh and fruity aftertaste. It is a perfect wine for any moment.

Perfect for sharing with salads, pasta or vegetables.

Recommend serving temperature 8-10°C