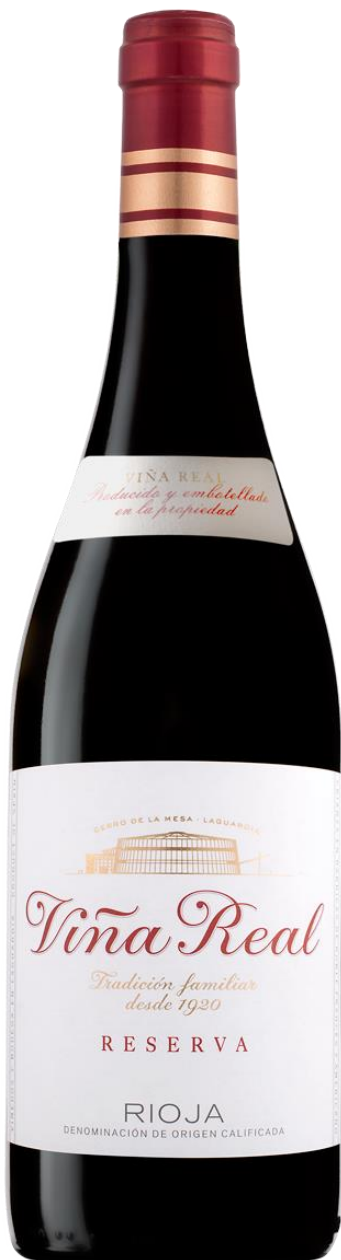


# Viña Real Reserva 2014

- 
- 93 points *Tim Atkin*
  - 91+ points *R. Parker*
- 

*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:** Red
- **Region of Production:** Rioja
- **Year:** 2014
- **DOCa Vintage rating:** Good
- **CVNE vintage rating:** Good
- **Grape varieties:** 90% Tempranillo, 10% Garnacha, Mazuelo and Graciano
- **Type of bottle:** Burgundy
- **Bottle size:** 1,5l., 75cl., 35cl. y 18,7cl.

---

### *Analytical data*

- **Alcoholic volume:** 14 %
- **Total Acidity:** 5,72
- **PH:** 3,53
- **Volatile Acidity:** 0,59
- **ASO2L/T:** 28 / 88
- **IPT:** 64

---

### *Winemaking*

Wine made from high quality plots located in Rioja Alavesa and harvested manually. After a cold maceration, the alcoholic fermentation is carried out in stainless steel tanks at controlled temperature. It ages in new and second use barrels where it remains an average of 22 months, with racking every 6 months. Before bottling the wine is clarified for greater clarity, velvetness and gloss. In the bottle the wine acquires the necessary roundness in which it will reach its fullest pre-market.

### *Vintage / Harvest Description*

The 2014 harvest amount exceeds the previous two vintages. During the year, the climatology was favorable resulting in a vegetative cycle that allows to expect a good vintage Both the summer months and the harvest time have been marked by more rain than expected. Again preventive treatments performed in our vineyards, such as thinning clusters and leafless have allowed us to obtain a high quality grapes. The optimum time to harvest began the 23rd September, when we started harvesting white grapes and continued with red grapes, until it was finished on 22nd October with good perspectives.

### *Tasting notes*

Burgundy red color with garnet tones on the meniscus. High and persistent aromatic intensity, highlighting the forest fruits in jam. Also licorice, very typical from the variety, all well assembled with the roasted aromas coming from aging in barrels as spices and balsamic. In the mouth it presents itself as a structured wine, with body and vigorous tannins very present and well rounded, which gives us a long wine. Pairing recommended: red meat and fatty fish. Service temperature 18°C.