

# Viña Real Reserva 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.*



- **Type of wine:** Red
- **Region of Production:** Rioja
- **Year:** 2015
- **DOCa Vintage rating:** Very Good
- **CVNE vintage rating:** Excellent
- **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:** 13,8 %
- **Total Acidity:** 5,60
- **PH:** 3,56
- **Volatile Acidity:** 0,57
- **ASO2L/T:** 32 / 98
- **IPT:** 66

## Winemaking

Wine made from high quality plots located in Rioja Alavesa manually harvested. 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 (70% french and 30% american) where it remains an average of 22 months. Once in the bottle, the wine ages in Viña Real cellars for a minimum of one year acquiring the necessary roundness before it is released to the market.

## Vintage / Harvest Description

The 2015 harvest improves both quantitatively and qualitatively the results of the two previous harvests. After a vegetative cycle with a favorable climate and after fieldwork to preserve the state of health of the grape, the vineyard has presented an excellent vegetative situation at the end of the summer with expectations of a great harvest. We harvested 10 days in advance and the climatology that accompanied at all times to a very selective harvest. It culminated the good expectations which were forged in the beginning, which led into the elaboration of high quality wines. In Viña Real harvest started in advance the 15<sup>th</sup> September finishing the 6<sup>th</sup> October.

## Tasting notes

Burgundy red color, clean and bright with a deep intensity. In the nose, it is long and intense with aromas of red mature fruits well combined with nuances of toffees, spices and smoked from the barrel.

In the mouth, it is a long and well structured wine where the same hints already found in the nose appear, complex traces of very mature fruit and oak. This is a wine that will continue evolving inside the bottle for many years.

Perfect for pairing with red meats and fatty fishes. Recommended service temperature 18°C.

