

Viña Real

GRAN RESERVA 2012

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 GRAN RESERVA
Type of Wine:	Red
Region of Production:	Rioja
Year:	2012
Vintage Rating:	Excellent
Grape Varieties:	95% Tempranillo 5% Graciano

Bottle Type:	Burgundy
Case / Bottle Size:	Case of 6 bottles of 75 cl Magnum 1.5l

Alcoholic Volume:	13,90 % Vol.
Total Acidity:	5,75 grsl
pH:	3,50
Volatile Acidity:	0,59 grsl
SO2 Free / Total:	28/82 ppm

WINEMAKING

Made with high quality grapes harvested by hand from our better plots in Rioja Alavesa. The fermentation takes place in stainless steel vats at controlled temperatures with a frequent dropping of the juice over the skins in order to maximise extraction. Malolactic Fermentation is carried out in French and American oak barrels, and then, the wine is manually racked to stabilise and get rid of deposits. After the cask ageing, the wine is clarified with white of egg to achieve the silkiness and shiny final colour. Once in bottle, the wine starts attaining its typical elegance.

VINTAGE / HARVEST DESCRIPTION

Harvest atypical, with uneven ripening and heterogeneous due to water stress and lack of contrast in temperatures during the day and night. These conditions have enhanced the need for a good selection in the vineyard and at the arrival of the grapes at the winery. The key feature of this harvest has been the excellent health of the grapes and the development of a fermentation without incident. Although maturation is one week early this year compared to previous years, the wines produced are well structured, with high content in polyphenols and good intensity color.

TASTING NOTES

Maroon color with nuances of cherry and hugh color layer. Very elegant and intense on nose with spicy notes, aromas of cocoa, vanilla and fine wood in which we appreciate a nice touch of ripe fruit in the aftertaste. A very wide wine in the mouth with a great structure and potential. It is noticed a noble and structured tannin. It is a complex, great wine, long in the mouth. It will evolve very positively in the bottle, having a long life ahead.

