

Viña Real

ROSADO 2016

In 1920 the first Viña Real wines were launched, in which personality, character and elegance of Rioja Alavesa were clearly combined with the roundness and balance of a perfect aging.

Name of Wine:	VIÑA REAL
Type of Wine:	Rosado
Region of Production:	Rioja
Year:	2016
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:	5,75 g/l
pH:	3,35
Volatile Acidity:	0,28 g/l
SO₂L/T:	24/80

WINEMAKING

After the arrival to the winery of viura grape variety in perfect condition and after a maceration of barely 4 hours with 15% tempranillo, we obtain a bleeding by gravity, a must that will ferment for 20-25 days at a lower controlled temperature to 16°C. With this we keep the primary aromas intact. After this we obtain a wine that will be ready for its release to the market.

VINTAGE / HARVEST DESCRIPTION

We are facing a year of excellent quality in CVNE, characterized by the absence of rainfall from May to October.

The year began with a warm, dry winter and a rainy spring start. A month of August with temperatures above the average and without rain delayed the vegetative cycle but arrived September with some precipitation giving a respite to the plant and allowing a good maturation of the grape resulting a late harvest, of great quality and with an excellent state sanitary.

TASTING NOTES

Elegant pale pink with gray tones. Soft and intense aromas of stone fruits such as peach and apricot well complemented with floral aromas that gives it fineness and freshness. Its passage through the palate is cheerful and elegant due to its roundness and balance. The aftertaste is long and fruity being a perfect wine to take at any time, with or without accompaniment. If we want to combine, it is suitable for all kinds of salads, pastas, and vegetables.

Ideal temperature 8-10°C.

