

Vinya Real

In 1920 the first Vinya 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 Vinya Real and continue to border the 'Camino Real' or 'Royal Drive'; hence the origin of the Vinya Real name. The Vinya 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.

With its perfect blend of Cvne's more than 125 years of tradition and expertise and the most innovative winemaking methods, Vinya Real has established itself at the forefront of the wine industry.



This winery is home to the production and aging of the Vinya Real family of wines, and its compelling architecture, the work of Bordeaux-based architect Philippe Mazieres, makes an impression and leaves no room for doubt: Vinya Real is devoted to innovation and experimentation, the pillars of the company.

A gigantic vat on a hill, Cerro de la Mesa, in Rioja Alavesa. Concrete, wood, and stainless steel. Nobility and modernity. Behold the Vinya Real winery.

The vat-shaped structure is the heart of the winery, housing the fermentation room where the wine takes shape. It also includes a Canadian red cedar structure and two long tunnels drilled into the hill's bedrock, where the wines are aged.

The vat is connected to the bottling line, the red cedar building, and the two tunnels inside the hill. This vat is divided into two floors; on top are the winemaking facilities equipped with the latest technology: a vertical hopper, the first installed in Spain, and a spectacular central crane; and below is the circular barrel room.

An impressive architectural work housing a unique winery where the winemaking process has become a creative process, seamlessly uniting tradition and technology.

Viña Real

ROSADO 2017

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:	2017
Vintage Rating:	Very good
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.

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.



Viña Real

CRIANZA 2014

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Name of Wine: VIÑA REAL
Type of Wine: Crianza
Region of Production: Rioja
Year: 2014
Vintage Rating: Good
Grape Varieties: 90% Tempranillo
10% Garnacha, Graciano and Mazuela

Bottle Type: Burgundy
Case / Bottle Size: C/6 and C/12 – 75 cl
C/12 – 37.5cl, Magnum 1.5l

Alcoholic Volume: 13,4 % Vol.
Total Acidity: 5,3 grs/l
pH: 3.54
Volatile Acidity: 0.5 grs/l
SO2 Free / Total: 32/92 ppm

WINEMAKING

Wine made from grapes from the Rioja Alavesa area harvested and processed manually in Viña Real. The destemmed grapes were placed in stainless steel tanks where alcoholic fermentation takes place for 10-12 days with temperature control between 26-28 ° C. The wine after malolactic fermentation happens to French oak barrels where it remains and American 13 - 14 months.

VINTAGE / HARVEST DESCRIPTION

The 2014 harvest amount exceeds the previous two vintages.

During the year, the climatology was favourable 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

This wine shows shades of medium to deep shiny cherry colour. To the nose, intense aromas of ripe fruits (blackberries, blackcurrants) stand out, complemented with subtle hints of oak, vanilla and spices aromas.

To the palate, it shows structured and round with a good integration of fruitiness and oakiness. The aftertaste is marked by very well balanced tannins as well as by persistent spicy, toasty and balsamic aromas. A long stay in bottle is the finishing touch to this Rioja Alavesa wine's character.



Viña Real

RESERVA 2013

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 RESERVA
Type of Wine:	Red Wine
Region of Production:	Rioja
Year:	2013
Vintage Rating:	Good
Grape Varieties:	90% Tempranillo 10% Garnacha, Graciano and Mazuelo
Bottle Type:	Burgundy
Case / Bottle Size:	C/6 of 75 cl C/12 – 37.5cl, Magnum 1.5l
Alcoholic Volume:	13,5 % Vol.
Total Acidity:	5.8 grs/l
pH:	3.58
Volatile Acidity:	0.6 grs/l
SO2 Free / Total:	28/102 ppm
Bottling date:	Abril 2016

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, velvetiness and gloss. In the bottle the wine acquires the necessary roundness in which it will reach its fullest pre-market.

VINTAGE / HARVEST DESCRIPTION

This vintage has been characterized by a delay in the evolution of the cycle being the most delayed one in the century. It was a vintage conditioned by an atypical climatology (very rainy throughout the cycle and cold spring). The harvest begins in Viña Real on October 7 with a previous selection of vineyard and with pleasant temperatures during October which predicts a good evolution of those vineyards most punished by adverse climatology. The harvest ends on October 28 with good expectations for the wines of this harvest, highlighting a higher acidity and freshness.

TASTING NOTES

Burgundy ruby color, clean and bright with good intensity and liveness. Intense and persistent aromas of ripe red fruit, well combined with roasted, spicy notes from its aging in barrel such as liquor ice. In the mouth, it is a well-structured wine with volume and body where they emphasize complex notes of fruit compote and fine oak. Long aftertaste that will evolve very positively in bottle. Advised pairing: red meat and fatty fish.

Serving temperature 18°C.



Viña Real

GRAN RESERVA 2012

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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 high 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.

