

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.

