

# VIÑA REAL

## CRIANZA 2022

*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.*

*Viña Real*

**Type of wine:** Red  
**Region of production:** Rioja Alavesa  
**Year:** 2022  
**DOCa vintage rating:** Very good  
**Viña Real vintage rating:** Very good  
**Grape varieties:** 90% Tempranillo, 10% Garnacha, Mazuelo and Graciano

**Type of bottle:** Burgundy  
**Bottle size:** 75cl., 1.5l.; 37.5cl., 18,75cl.  
**Bottling date:** May 2025  
**Ageing and barrel type:** 13-14 months in French and American oak barrels

**Alcoholic volume:** 13.7%  
**pH:** 3.55  
**SO<sub>2</sub> Free/Total:** 32/95  
**Total Polyphenols Index:** 65  
**Total acidity:** 5.4  
**Volatile acidity:** 0.50  
**Suitable for vegans**



### The vineyard

Viña Real is crafted from grapes grown in Rioja Alavesa, a region where viticulture is a deeply rooted tradition passed down through generations. The grapes used for Viña Real Crianza come from both our own vineyards in Laguardia and from trusted local growers with whom CVNE has built strong, long-term relationships. They are sourced from small plots with varied soils and exposures, ranging from low mountain vineyards at 650 metres above sea level to hillside plots at 400 metres. The oldest vines are bush-trained, while younger vineyards are trellised and pruned using the cordon royat system.

### Winemaking

The grapes were hand-harvested in Rioja Alavesa and vinified at the Viña Real winery. After destemming, the grapes were fermented in stainless steel tanks over a period of 10 to 11 days at a controlled temperature of 26–28°C. Following malolactic fermentation, the wine was transferred to seasoned French and American oak barrels, where it aged for 13 to 14 months. During this time, the wine was racked every five to six months to encourage proper maturation and enhance its aromatic and structural complexity. Prior to bottling, the different lots were blended, clarified, and filtered to ensure a balanced and harmonious final wine.

### Vintage / Harvest description

Harvest at Viña Real began on September 12 with the red varieties in Laguardia and Laserna and concluded on October 7 in the vineyards of Elvillar. It started 10 days earlier than in 2021 and nearly two weeks ahead of the historical average. This early onset was driven by high temperatures from May through harvest, combined with limited rainfall during the summer. Despite these challenging conditions, the grapes remained in excellent health, resulting in a high-quality vintage.

### Tasting notes

Bright and expressive in the glass, this Crianza displays a medium-high robe with a vibrant cherry-red hue and subtle violet glints at the rim.

On the nose, it opens with a generous burst of fresh black fruit—blackcurrants, blackberries and blueberries—layered with delicate notes of fine oak. As it evolves, nuances of sweet spice, subtle toast and a refined balsamic edge emerge, adding depth and complexity.

The palate is harmonious and well-balanced, offering a rounded structure and a seamless integration of fruit and oak. The texture is supple yet fresh, with polished tannins that provide grip without aggression. A lingering, flavourful finish closes the experience with finesse and clarity.

A versatile red with both character and precision, ideal with a wide range of dishes—from richly sauced fish and rice dishes to stews and all kinds of meat.

Serving temperature 16–18°C.