

VIÑA REAL RESERVA 2019

The first Viña Real wines were launched in 1920. They were produced from grapes grown around Elciego in the heart of the Rioja Alavesa province and in which the personality, character and elegance of this region blend seamlessly with the balance achieved through perfect ageing.

Viña Real

Type of wine: Red
Region of production: Rioja Alavesa
Year: 2019
Viña Real vintage rating: Excellent
Grape varieties: 90% Tempranillo, 10% Garnacha, Mazuelo and Graciano

Type of bottle: Burgundy
Bottle size: 75cl., 1.5l.
Bottling date: March 2022

Ageing and barrel type:
18 months in new and 1-use oak barrels

Alcoholic volume: 14%
pH: 3.55
SO₂ Free/Total: 29/90
Total Polyphenols Index: 73
Total acidity: 5.7
Volatile acidity: 0.6
Suitable for vegans



The vineyard

Viña Real Reserva is made essentially from our own grapes grown in Rioja Alavesa, mainly from the villages of Laguardia and Elciego. Grapes from other adjoining municipalities have also been included for many decades in the make-up of this wine. The plots are small and some are terraced, dry farmed and with bush trained vines in excess of 30 years old. The soils are mostly chalky clay with little organic matter, low yielding and of different orientations.

Winemaking

This wine is made from selected and hand harvested grapes. Alcoholic fermentation takes place in stainless steel vats that are filled by gravity with the help of a bridge crane.

The fermentation temperature is maintained between 28° and 30°C.

Pumping over and delestages take place during fermentation, determining through tastings the ideal moment for devatting, which is also carried out by gravity in concrete tanks.

The wine was then aged an average of 18 months in new and 1 year used oak barrels, where it is racked manually every 4 months during the first year.

Before bottling, the wine is clarified to obtain greater cleanliness, silkiness and shine. In bottle the wine achieves the roundness in which it will reach its fullest potential before release to market.

Vintage / Harvest description

The harvest at Viña Real began on September 23 and ended on October 12, slightly ahead of average due to low yields. The vineyard's vegetative state was very good in terms of health due to the good weather conditions throughout the entire cycle. Temperature fluctuations and light rainfall during flowering and veraison caused a low rate of fruit set, which reduced the quantity of grapes, resulting in small, loose and not compact bunches. Overall a moderate harvest in terms of quantity, very healthy and of excellent quality.

Tasting notes

High garnet-coloured robe, clean and bright. The nose is very intense where the aromas are intertwined showing a great complexity worthy of this wine. We find aromas of forest fruits, liquorice, spices, clove, pepper, balsamic notes, roasted coffee, etc. On the palate it is concentrated, but with round and friendly tannins, leaving a long and pleasant aftertaste with fruity notes. The result is an extremely elegant wine with its own personality. A wine with a long finish that will evolve very positively in the bottle, as we predict a long ageing potential.

Food pairing: All types of meat and fish.

Recommended serving temperature 18°C.