

VIÑA REAL RESERVA 2020

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: 2020
Viña Real vintage rating: Very good
Grape varieties: 90% Tempranillo, 10% Garnacha, Mazuelo and Graciano

Type of bottle: Burgundy
Bottle size: 75cl., 1.5l.
Bottling date: March 2023

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

Alcoholic volume: 14%
pH: 3.57
SO₂ Free/Total: 30/90
Total Polyphenols Index: 68
Total acidity: 5.5
Volatile acidity: 0.55
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 raked 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

Overall, the 2020 campaign had a reduced harvest in some places of Rioja Alavesa, due to hail and rain during flowering time, but the grapes developed in an exceptional quality and health way, with good expectations to obtain aromatic wines, with great freshness and very positive organoleptic conditions.

In Viña Real, the harvest began on September 15th with white and red grapes from the lower areas of Rioja Alavesa (Laserna, Oyón), and ended on October 9th with grapes from the highest areas (El Villar de Alava - Labastida).

Tasting notes

Intense and deep cherry color with violet hues. On the nose there is a perfect balance between ripe berries such as blackberries, raspberries, currants, blueberries and aromas from the barrels, balsamic, licorice, pepper, cocoa and light sweet notes of toffee. The entry on the palate shows a wine with a nice and polished tannin, balsamic, with personality. The palate is ample and long. A wine with a long finish that will evolve very positively in the bottle, as we predict a long ageing potential. Perfect to accompany Iberian ham, stews, red meats, game, cured cheese or simply to be tasted.

Recommended serving temperature 18°C.