

VIÑA REAL ROSADO 2025

Expressive and refreshing, with red fruit at the forefront and a smooth, inviting texture that calls for another glass.

Viña Real

Type of wine: Rosé
Region of production: Rioja
Year: 2025

Grape varieties: 70%
Tempranillo, 30% Garnacha
Type of bottle: Burgundy
Bottle size: 75cl.

ABV: 13%
pH: 3.29
SO₂ Free/Total: 20/60
Total acidity: 5.9
Volatile acidity: 0.26
Suitable for vegans



The vineyard

Vineyards of Tempranillo and Garnacha Tinta, aged between 8 and 15 years, trained both as bush vines and on trellises in Rioja Alavesa, mainly in Elciego and Laguardia. The soils are fresh and clay-based, with a range of orientations. Harvesting is carried out at the optimal point of ripeness in order to obtain a wine with moderate alcohol content, good fruit expression and balanced acidity.

Winemaking

Once the two varieties arrive at the stainless-steel tanks and after a few hours of maceration, a free-run juice is obtained by gravity bleeding. The resulting must undergoes a slow fermentation lasting approximately 20–25 days at a controlled temperature of around 16°C, preserving the primary aromas characteristic of each variety.

After alcoholic fermentation, the wine is clarified, filtered and bottled.

Vintage / Harvest description

The 2025 vintage in Rioja Alavesa was defined by highly resilient and technically demanding viticulture. A wet spring required meticulous control of downy mildew through precise leaf thinning, followed by a dry summer that limited berry size. This combination, together with slow ripening and selective harvesting in key areas such as Laguardia and Labastida, resulted in a low-yield vintage of exceptional sanitary quality and an optimal balance of acidity, ensuring the finesse and elegance that define the winery's style.

Harvest at Viña Real began on September 10 and concluded on October 7.

Tasting notes

Viña Real Rosado captivates at first sight with its delicate, luminous pale pink colour. On the nose, it is refined and expressive, offering an elegant combination of fresh, vibrant red fruit aromas—redcurrant and raspberry—interwoven with subtle floral notes of rose petal. The palate is lively and well balanced, with perfectly integrated citrus acidity that brings freshness and energy, followed by a long, silky finish that invites another sip.

A refined, food-friendly rosé, ideal to accompany tuna tataki, grilled vegetable rice or a pasta salad with goat's cheese and nuts.

Recommended serving temperature: 8-10°C