

Viña Real Reserva 2016

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.



- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2016
- **Viña Real vintage rating:** Very good
- **Grape varieties:** 90% Tempranillo, 10% Garnacha, Mazuelo and Graciano
- **Type of bottle:** Burgundy
- **Bottle size:** 1.5l., 75cl., 50cl.
- **Bottling date:** May 2019
- **Ageing and barrel type:** 22 months in French and American oak barrels

Analytical data

- **Alcoholic volume:** 13.5%
- **Volatile acidity:** 0.45
- **Total acidity:** 5.5
- **SO₂ Free/Total:** 35/104
- **pH:** 3.51
- **Total Polyphenols Index:** 67
- **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 hand harvested grapes coming from very high quality plots in Rioja Alavesa. The grapes were transferred by gravity, through the help of a crane, to stainless steel vats where they underwent a pre-fermentation cold maceration before the alcoholic fermentation started, this taking place at controlled temperature between 28°C - 30°C.

Pumping and delestages take part during the fermentation which determine through tastings the ideal moment for the devatting of which is also done by gravity into concrete tanks.

The wine was then aged for 22 months in French and American oak barrels. Once bottled, it aged for another 18 months in our cellars where it gained roundness and complexity before being released to market.

Vintage / Harvest description

The 2016 harvest was characterised by good weather and increased production expectations after a cycle marked by drought and high summer temperatures. Overall, the weather favored a satisfactory growing season with the absence of significant diseases or insects, and which lead to the grapes being in excellent health until the harvest was completed.

The harvest at Viña Real began on the 5th and ended on the 25th October, this being slightly later than previous years.

Tasting notes

Deep ruby red in colour, clean and bright.

The nose shows intense notes of ripe red fruits and notes from barrel ageing such as toast, spices and smoke.

The palate reveals a well-structured wine with firm but polished, rounded tannins and notes of fruit compote and elegant oak. The long finish adds to the ability of the wine to age well for a considerable time in bottle.

Suggested food matching; all types of meat and oily fish.