

Viña Real Reserva 2018

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 Alavesa
- **Year:** 2018
- **Viña Real vintage rating:** Very good
- **Grape varieties:** 90% Tempranillo, 10% Garnacha, Mazuelo and Graciano
- **Bottle type:** Burgundy
- **Bottle size:** 1.5l., 75cl., 50cl.
- **Bottling date:** March 2021
- **Ageing and barrel type:** 18 months in new and 1-use oak barrels

Analytical data

- **Alcoholic volume:** 13.75%
- **Volatile acidity:** 0.6
- **Total acidity:** 5.6
- **SO₂ Free/Total:** 30/89
- **pH:** 3.55
- **Total Polyphenols Index:** 71
- **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 2018 harvest at Viña Real began on the 1st and ended on the 26th October.

The year began with a dry autumn, dragging out one of the worst droughts in recent years, but when winter arrived it brought much needed rain, cold weather, frosts and snowfalls which were all common years ago. The spring which followed was cold and wet but succeeded by a warm summer.

Bearing in mind that this was a wet year, the harvest was very selective and the red wines in general, although showing slightly less concentration and colour than we have been used to seeing in recent years, are still rich, intense, and have good levels of fresh acidity. These are wines with good ageing potential and are, in short, of excellent quality.

Tasting notes

Intense burgundy ruby red color layer, clean and bright with good intensity and liveliness. Intense and long-lasting aromas of very ripe red fruit well combined with notes from its aging in barrels such as roasted, spicy, fine wood. On the palate, a very well structured wine is appreciated, with very present but well polished and rounded tannins. In the mouth, the aromas appreciated on the nose reappear, complex notes of stewed fruit and fine oak. Wine with a long finish that will evolve very positively in the bottle.