

Viña Real Rosado 2021

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:** Rose
- **Region of production:** Rioja
- **Year:** 2021
- **DOCa vintage rating:** Very good
- **Viña Real vintage rating:** Very good
- **Grape varieties:** 70% Viura, 30% Tempranillo and Garnacha
- **Bottle type:** Burgundy
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13%
- **Total acidity:** 5.72
- **pH:** 3.34
- **Volatile acidity:** 0.37
- **SO₂ Free/Total:** 27.2/80
- **Suitable for vegans**

The vineyard

These Viura, Garnacha and Tempranillo vines are between 8 and 15 years old, some bush trained, some trellised and grown in Rioja Alavesa, mainly in Elciego and Laguardia. The soils are cool clay and are to be found on a wide range of orientations. Harvest took place when the Garnacha, Tempranillo and Viura grapes were at a point of perfect ripeness, the aim being to obtain a wine with moderate alcohol content, good fruit expression and balanced acidity.

Winemaking

These grapes were transferred into stainless steel vats and, following several hours of skin contact, the vats were drained by gravity. This was then fermented at controlled temperature, around 16°C, for 20-25 days. In this way the primary aromas of the grapes were retained. Once the alcoholic fermentation has finished the wine is clarified, filtered and can be bottled.

Vintage / Harvest description

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favourable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening.

The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential.

Harvest began on the 21st September for white and red grapes from the lower areas of Rioja Alavesa (Laserna, Oyón) and ended on the 16th October with the higher areas (El Villar de Álava – Labastida), one week later than in 2020.

Tasting notes

Elegant pale pink color.

Soft and intense aromas of stone fruits such as peach and apricot, well complemented by floral aromas that give it finesse and freshness.

Its passage through the palate is cheerful and elegant due to its roundness and balance. The aftertaste is long and fruity, making it a perfect wine to enjoy at any time, with or without food.

Good companion with all kinds of salads, pasta and vegetables.

Service temperature 8-10°C.