

# Viña Real Rosado 2022

*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:** 2022
- **DOCa vintage rating:** pending
- **Viña Real vintage rating:** pending
- **Grape varieties:** 70% Viura, 30% Tempranillo and Garnacha
- **Bottle type:** Burgundy
- **Bottle size:** 75cl.

## *Analytical data*

- **Alcoholic volume:** 13%
- **Total acidity:** 5.01
- **pH:** 3.33
- **Volatile acidity:** 0.31
- **SO<sub>2</sub> Free/Total:** 22.4/72
- **Suitable for vegans**

## *The vineyard*

The Viura, Garnacha and Tempranillo grapes used for this wine come from vineyards that are between 8 and 15 years old, located in Rioja Alavesa, mainly in Elciego and Laguardia. Some are bush trained and some are trellised, with cool soils of clay, and with different orientations.

Harvest is carried out at the optimal moment of grape ripeness, with the aim of obtaining a wine of great fruity expression, balanced acidity and moderate alcohol.

## *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 harvest at Viña Real began with the Viura variety on September 7th and continued the 12<sup>th</sup> with the rest of the red grape varieties located in Laguardia and Laserna. Harvest ended on October 7th with vineyards in Elciego and Labastida; 9 days earlier than the harvest of 2021, and almost 2 weeks earlier than average for previous years. This was due to the very warm temperatures we experienced from May to the date of the harvest, and the lack of rainfall throughout the summer months.

## *Tasting notes*

Pale pink in colour.

Medium intensity, elegant aromatic complexity with hints of stone fruit such as peach and apricot, intertwined with floral notes and red fruit.

Sweet entry on the palate, with an elegant mid palate. Long and fruity aftertaste. It is a delicate wine that can be enjoyed at any time with or without food.

Service temperature 8-10°C.