

Pagos de Viña Real 2016

- 95 puntos *Guia Gourmets*.

Pagos de Viña Real was born in 2001 thanks to the exceptional quality of the grapes that year. For that reason, we wanted it to be the first wine made in our new winery Viña Real, Laguardia in Rioja Alavesa region.



- Type of wine: Red
- Region of production: Rioja
- Year: 2016
- DOCa vintage rating: Very good
- CVNE vintage rating: Excellent
- Grape varieties: 100% Tempranillo
- Type of bottle: Burgundy
- Bottle size: 1,5 l., 75 cl.

Analytical data

- Alcoholic volume: 14%
- Volatile acidity: 0.76
- Total acidity: 5.50
- SO₂ Free/Total: 30/75
- pH: 3.68
- Total Polyphenols Index: 71

Winemaking

The grapes are entirely from our own vineyard plots around the new Viña Real Winery between Laguardia and Logroño. Grapes are specifically selected firstly in the vineyard, followed by a table selection in the winery to give us the high quality fruit for this special wine. The grapes are only Tempranillo, brought to the winery in small boxes, and fermented in small oak vats, to give us optimum control over the fermentation. Malolactic fermentation is carried out in small, new french oak 225 litres casks, and it remains there 18 months more.

Vintage / Harvest description

In 2016, harvest in Viña Real started the 5th October and finished 25th with excellent results wether in quality or in quantity, even better than previous years.

After a growing season marked by the dorught and the high temperaturas during the summer, gentle rainfalls arrived in September to help the ripening of the grapes.

In general terms, weather confitions favoured the correct evolution of the vegetative cycle of the vineyard and the absence of pests or other diseases, wich let the sanitary status be excellent until the end of the harvest time.

Tasting notes

This is a cherry-colored wine with bluish notes on the meniscus. The aromatic intensity that gives us a wide range of aromas and we can find the fruits from the forest, highlighting blueberries and gooseberries, licorice and aromas from the aging in french oak barrels, such as clove, smoked or roasted flavors, toffees, etc. When we taste it we discover an endless number of sensations. Its entrance is smooth with a step marked by a tannin which is perfectly balanced with the unctuousness of the wine. The aftertaste leaves a little hint of acidity which gives freshness and length, and some fruity flavors mixed with sweet spices in the end. In glass it evolves by expanding its aromatic variety. That is why it pairs with strong flavors as red meat and game dishes or even with desserts. Recommended service temperature 18°C.