

Pagos de Viña Real 2018

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.



Viña Real

- **Type of wine:** Red
- **Region of production:** Rioja
- **Year:** 2018
- **Viña Real vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo
- **Bottle type:** Burgundy
- **Bottle size:** 1.5l., 75cl.
- **Bottling date:** November 2019
- **Ageing and barrel type:** 12 months in oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.80
- **pH:** 3.68
- **Suitable for vegans**
- **Volatile acidity:** 0.67
- **SO₂ Free/Total:** 27.2/89
- **Total Polyphenols Index:** 71

The vineyard

Grapes come from our own 40 year old vines in the vineyard called La Romera, which is about two hectares and is in the village of Labastida. The plot has clay soils with river pebbles on the surface and is to be found in the foothills of a mountain called Toloño, protected from the north winds and south facing. Given its proximity to the “sierra”, the months of August and September are warm and sunny during the day, with a drop in night-time temperatures which helps to preserve the acidity in the grapes and slow down the ripening process.

Winemaking

The grapes are first selected in the vineyard and hand-picked into 20kg crates. A second selection took place in the winery and the gently crushed grapes allowed to ferment with wild yeasts in small vats. The temperature was maintained at around 30°C and with daily punching down of the cap. This wine is 100% Tempranillo, post fermentation maceration was allowed to continue for several days after fermentation ended and the moment for draining the vat determined through tasting. Malolactic fermentation took place in 300 litre French oak barrels where the wine remained with regular batonnage until being clarified and bottled.

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

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 ageing 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.