

Viña Real Rosado 2020

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:** 2020
- **DOCa vintage rating:** Pending official rating
- **Viña Real vintage rating:** Pending official rating
- **Grape varieties:** 70% Viura, 30% Tempranillo and Garnacha
- **Bottle type:** Burgundy
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 12.5%
- **Total acidity:** 5.51
- **pH:** 3.37
- **Volatile acidity:** 0.33
- **SO₂ Free/Total:** 25.6/82
- **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.

Winemaking

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. They were transferred into stainless steel vats and, following several hours of skin contact, the vats were drained by gravity, without pressing the grapes, to release the must. 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

2020 has been a "difficult" year. The weather adversities, such as the hail in June, have been joined this year by the uncertainty generated by the covid-19. Overall, the 2020 campaign had a reduced harvest in some places of Rioja Alavesa, due to hail and rain during flowering time, but the grapes developed in an exceptional quality and health way, with good expectations to obtain aromatic wines, with great freshness and very positive organoleptic conditions. In Viña Real, the harvest began on September 15th with white and red grapes from the lower areas of Rioja Alavesa (Laserna, Oyón), and ended on October 9th with grapes from the highest areas (El Villar de Alava - Labastida).

Tasting notes

Attractive salmon color with glints of pale rose. Medium-high aromatic intensity where floral aromas and fine notes of peach and apricot appear are combined with strawberry and citrus hints.

The mouth entry is smooth. In the palate it shows its balance and roundness with a slightly acid finish that leads to a long and fruity aftertaste. This is a elegant wine which can be enjoyed at any time, with or without food. Recommended serving temperature 8-10°C.