

Pagos de Viña Real 2015

- 94 points Guía Peñín
- 94 points Guía 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, in LaGuardia, Rioja Alavesa region.



- **Type of wine:** Red
- **Region of Production:** Rioja
- **Year:** 2015
- **DOCa Vintage rating:** Very good
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo
- **Type of bottle:** Burgundy
- **Bottle size:** 1,5l., 75cl.

Analytical data

- **Alcoholic volume:** 13,50 %
- **Volatile Acidity:** 0,52
- **Total Acidity:** 5,67
- **SO₂ Free/Total:** 32/92
- **PH:** 3,52
- **Total Polyphenols Index :** 68
- **Suitable for vegans**

Winemaking

The grapes are entirely from our own vineyard plots around the new Viña Real Winery between LaGuardia and Logroño. Grapes are specifically selected first in the vineyard, followed by a sorting table in the winery to give us the high quality fruit for this special wine. The grape composition is 100% Tempranillo, brought to the winery in small plastic boxes, and fermented in small vats, to obtain an optimum control over the fermentation. Malolactic fermentation is carried out in 225 litres new French oak vats, and remains 18 months more in barrel.

Vintage / Harvest Description

The 2015 harvest improves both quantitatively and qualitatively the results of the two previous harvests. After a vegetative cycle with a favorable climate and after fieldwork to preserve the state of health of the grape, the vineyard has presented an excellent vegetative situation at the end of the summer with expectations of a great harvest. We harvested 10 days in advance and the climatology that accompanied at all times to a very selective harvest. It culminated the good expectations which were forged in the beginning, which led into the elaboration of high quality wines. In Viña Real harvest started in advance the 15th September finishing the 6th October.

Tasting notes

Intense burgundy garnet color. Attractive aromatic intensity with a great variety of black fruits and licorice well complemented with fresh aromas from Atlantic forests such as cedar, clove, cigar leaves, roasted coffee, etc. It shows a modern elegance which encourages us to taste it. In the mouth it is fresh with a step marked by the tannin with a final acidity which leaves us a long and complex aftertaste. It does not need pairing, to take it alone will produce a certain delight since it gradually express its great aromatic variety in the glass. But it also goes perfect with meat and strong dishes or even desserts.
Recommended service temperature 18°C.