

Real de Asúa 2015

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- 97 points James Suckling
 - 94 points Guía Peñín
 - 94 points Guía Gourmets
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Wine which was born in 1994 as a tribute to the founders of the winery, the Real de Asúa brothers. It is produced with grapes harvested from the property vineyards in Villalba (Rioja Alta).



- **Type of wine:** Red
 - **Region of production:** Rioja
 - **Year:** 2015
 - **DOCa vintage rating:** Very Good
 - **CVNE vintage rating:** Excellent
 - **Grape Varieties:** 100% Tempranillo.
 - **Bottle type:** Bordeaux
 - **Bottle size:** 75cl.
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Analytical data

- **Alcoholic volume:** 13,5 %
 - **Total Acidity:** 5,77
 - **PH:** 3,61
 - **Suitable for vegans**
 - **Volatile acidity:** 0,67
 - **SO2Free/Total:** 30/80
 - **Total Polyphenols Total:** 73
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Winemaking

This wine is made from grapes from our best vineyards in Rioja Alta. The date of harvest is determined by analysis and periodic tastings of the grape, indicators of the optimum state of ripeness. After a careful selection in the vineyard and in the wine cellar, the grapes come into the french oak vats where the alcoholic fermentation takes place. Then it is taken into new french oak barrels where the malolactic fermentation takes place and ages for 18 months.

Vintage / Harvest description

Harvest in 2015 improved both quantitatively and qualitatively the results of the two previous years. Throughout the vine cycle the weather conditions have been optimum, the right fieldworks were carried out to preserve the good sanitary status of the grape and the vineyard presented an excellent vegetative situation at the end of the summer rising expectations that it could be a great vintage. We harvested 10 days earlier than usual, accompanied by nice weather conditions which led to a very selective harvest. With all these factors we fulfilled the good expectations of the beginning of the harvest and it let us obtain high quality wines.

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.

