

# Real de Asúa 2018

*This wine 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:** 2018
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl., 1.5l.
- **Bottling date:** February 2020
- **Aging and barrel type:** 12 months in oak barrels

## *Analytical data*

- **Alcoholic volume:** 13.8%
- **Volatile acidity:** 0.76
- **Total acidity:** 5.7
- **SO<sub>2</sub> Free/Total:** 32/72
- **pH:** 3.69
- **Total Polyphenols Index:** 80
- **Suitable for vegans**

## *The vineyard*

Real de Asúa is made using our own grapes from the plot known as Carromaza in the village of Villalba, in Rioja Alta. At a height of 600 metres above sea level, the climate here is cool Atlantic, windy and with the risk of frosts. However, this particular plot is situated in the foothills of the Sierra de Cantabria, which provide protection. The vines are bush trained, planted on sandy, south facing slopes with annual rainfall in the region of 700mm.

## *Winemaking*

The harvest took place in mid October. Grapes were hand harvested into 20 kg crates and transported to the winery less than 5km away. There was a double selection of the grapes, first in the vineyard and later on arrival at the winery. Whole grapes were held at a cold temperature and the following day were very gently crushed and then gravity fed into a small, five year old French oak vat. Wild yeasts were used, with punching down to manage the cap and following the alcoholic fermentation, taking place at 28-29°C, the wine was left to macerate on its skins. The time for draining the vat was determined through tasting.

The wine was then racked to new French oak barrels where the malolactic fermentation took place. Subsequently the wine was racked to new and one year old barrels.

## *Vintage / Harvest description*

The 2018 vintage year takes us back to La Rioja of old, with heavy frosts throughout winter, snow and abundant precipitation. Spring was also cold and wet followed by a warm summer but without excessive temperatures and resulting in good ripening of the grapes.

These conditions provided a long, slow ripening period which enabled the production of great, intense wines, with medium colour and alcohol levels and good acidity.

## *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.

