

Real de Asúa 2019



This wine was born in 1994 as a tribute to the founders of the winery, the Real de Asúa brothers.



- **Type of wine:** Red
- **Region of production:** Village of Villalba in Rioja Alta
- **Year:** 2019
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo
- **Bottle type:** Bordelais
- **Bottle size:** 75cl., 1.5l.
- **Bottling date:** January 2022
- **Aging and barrel type:** 12 months in oak barrels

Analytical data

- **Alcoholic volume:** 14,5%
- **Volatile acidity:** 0.63
- **Total acidity:** 5.66
- **SO₂ Free/Total:** 32/82
- **pH:** 3.65
- **Total Polyphenols Index:** 96
- **Suitable for vegans**

The vineyard

Real de Asúa is made using our own grapes from the plot known as Carromaza (2,37 hectares) in the village of Villalba, in Rioja Alta. The higher part of the vineyard has an elevation of 555 metres above sea level, sloping down to 530 metres. The climate here is influenced by the Atlantic; its' 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 trellised, to protect them from the wind. Planted on sandy, south facing slopes, annual rainfall is in the region of 500mm.

Winemaking

Grapes were hand harvested into 300 kg crates which, after recollection, are then stored in a refrigerated trailer at 10°C until their transfer to the winery, a few kms 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 French oak old barrels.

Vintage / Harvest description

Harvest at Carromaza took place on October 8th & 9th.

The vegetive state of the vineyard was very good in terms of health.

Due to temperature fluctuations and light rainfall during the months of May and June, the quantity of grapes was reduced, resulting in small, loose and less compact bunches, but increasing the quality considerably.

Tasting notes

This is a cherry-colored, brooding wine. The aromatic intensity gives us a wide range of aromas. 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. Complex, floral, its entrance is smooth with a step marked by a tannin that is perfectly balanced with the unctuousness of the wine. Recommended service temperature 18°C.