

Real de Asúa 2016

• 96 points Tim Atkin. Wine of the year

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:** 2016
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Excelent
- **Grape varieties:** 100% Tempranillo
- **Bottle type:** Bordeaux
- **Bottle size:** 75 cl.

Analytical data

- **Alcoholic volume:** 14,5%
- **Total acidity:** 4,66
- **pH:** 3,71
- **Volatile acidity:** 0,41
- **SO₂ Free/Total:** 30/75
- **Total Polyphenol Index:** 78

Winemaking

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

Vintage / Harvest description

In 2016, harvest in CVNE started the 19th September and finished the 31st October.

This year was rated as Very Good by the Control Board but it was Excellent for CVNE.

This year was determined by the lack of rains from May to October, it started with a warm and dry winter followed by a rainy beginning of spring.

During the month of August, the high temperatures and the lack of rains delayed the vegetative cycle but September arrived with some rainfall that allowed a good ripeness of the grape in a late harvest, highlighted by the great quality of the fruit with an excellent sanitary status.

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.