

# REAL DE ASÚA

## 2021

*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 the Rioja Alta. Carromaza vineyard

**Year:** 2021

**C.V.N.E. vintage rating:** Excellent

**Grape varieties:** 100% Tempranillo

**Type of bottle:** Bordeaux

**Bottle size:** 75cl., 1.5l., 3L, 6L

**Bottling date:** January 2024

**Production:** 14,493 bottles.

**Ageing and barrel type:**

12 months in new French troncáis barrels

**Alcoholic volume:** 14%

**pH:** 3.66

**SO<sub>2</sub> Free/Total:** 28/86

**Total Polyphenols Index:** 72

**Total acidity:** 5.5

**Volatile acidity:** 0.63

**Suitable for vegans**



### The vineyard

Real de Asúa comes from our plot known as Carromaza (2,37 hectares) in the village of Villalba, in Rioja Alta. The higher part of the vineyard is located at 555 meters above sea level, with slopes down to 530 meters.

The climate has Atlantic influence; windy, and with the risk of frosts. However, this particular plot is located at 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 of 500mm.

### Winemaking

The grapes were harvested by hand into 300 kg crates, and then refrigerated 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 on arrival at the winery. Cold maceration with whole grape, followed by gentle crushing. Fermentation took place in small, five-year-old French oak vats. Wild yeasts were used. Regularly punching, followed by maceration at 28-29°C. The draining of the vats 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 French oak barrels.

### Vintage / Harvest description

The weather during the 2021 growing season was irregular. The summer started very dry at first but the September rains in this area were decisive for a very positive evolution.

Specifically in our Carromaza estate, located in a high-altitude and aerated area, the grapes improved considerably with the help of these rains. Perfect weather during the month of October with sunny, bright days followed by very cold nights led to a slow ripening process.

Healthy, well-balanced grapes, ripe tannins and good acidity have allowed us to produce this great wine with good ageing potential.

The harvest of the Carromaza plot took place between the 13th and 14th of October.