

Viña Real Crianza 2016

- 90 points *Tim Atkin*
- 91 points *Guía Gourmets*

The first Viña Real wines were launched in 1920. They were produced from grapes grown around Elciego in the heart of the Rioja Alavesa province and in which the personality, character and elegance of this region blend seamlessly with the balance achieved through perfect ageing.



- **Type of wine:** Red
- **Region of Production:** Rioja
- **Year:** 2016
- **DOCa Vintage rating:** Very Good
- **CVNE vintage rating:** Very Good
- **Grape varieties:** 90% Tempranillo, 10% Garnacha, Mazuelo y Graciano
- **Type of bottle:** Burgundy
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13.5 %
- **Total Acidity:** 5.30
- **pH:** 3.57
- **Volatile Acidity:** 0.50
- **SO₂ Free/Total:** 32/85
- **Total Polyphenols Index:** 50

Winemaking

Wine made from grapes from the Rioja Alavesa area harvested by hand and processed in Viña Real. The destemmed grapes were placed in stainless steel tanks where alcoholic fermentation takes place for 10-12 days with a temperature control between 26-28 ° C. Once the malolactic fermentation has been done the wine goes mainly to age in American oak barrels where it remains 13 - 14 months. During this time, the wine acquires the aromatic balance which characterizes the wine as well as its finesse and great expression.

Vintage / Harvest Description

In 2016, harvest in Viña Real started the 5th October and finished 25th with excellent results wether in quality or in quantity, even better than previous years.

After a growing season marked by the dorught and the high temperaturas during the summer, gentle rainfalls arrived in September to help the ripening of the grapes.

In general terms, weather confitions favoured the correct evolution of the vegetative cycle of the vineyard and the absence of pests or other diseases, wich let the sanitary status be excellent until the end of the harvest time.