

Viña Real Crianza 2019

In 1920 the first Viña Real wines were launched. These wines were produced from grapes grown around Elciego, in the heart of the Rioja Alavesa province.



- **Type of wine:** Red
- **Region of production:** Rioja Alavesa
- **Year:** 2019
- **DOCa vintage rating:** Excellent
- **Viña Real vintage rating:** Excellent
- **Grape varieties:** 90% Tempranillo, 10% Garnacha, Mazuelo and Graciano
- **Bottle type:** Burgundy
- **Bottle type:** 75cl., 1.5l., 37.5cl., 18.75cl.
- **Aging and barrel type:** 13-14 months in French and American oak barrels

Analytical data

- **Alcoholic volume:** 13.75%
- **Volatile acidity:** 0.52
- **Total acidity:** 5.6
- **SO₂ Free/Total:** 32/80
- **pH:** 3.6
- **Total Polyphenols Index:** 62
- **Suitable for vegans**

The vineyard

Viña Real is made from grapes grown in Rioja Alavesa where the people of the villages are dedicated almost totally to grape growing, this being a deep rooted tradition, passed down from generation to generation.

The grapes which make up Viña Real Crianza are sourced from our own vineyards in Laguardia and from our trusted providers in Rioja Alavesa who have supplied us for many years.

These are small plots with a diversity of soils and aspects. Some vineyards in the foothills at altitudes of 650 metres and others are on slopes at 400 metres. The oldest vines are bush trained and the younger also include some trellised vines which are Cordon Royat pruned. Harvesting is by hand.

Winemaking

De-stemmed grapes were transferred to stainless steel vats for the alcoholic fermentation during 10-11 days at temperature control between 26-28°C. Following completion of the malolactic fermentation, the wine was transferred to French and American used oak barrels where it aged for 13 to 14 months. During this period the wine is racked every 5-6 months to encourage ripening and proper organoleptic development.

Vintage / Harvest description

The harvest at Viña Real began on September 23 and ended on October 12, slightly ahead of average due to low yields. The vineyard's vegetative state was very good in terms of health due to the good weather conditions throughout the entire cycle. Temperature fluctuations and light rainfall during flowering and veraison caused a low rate of fruit set, which reduced the quantity of grapes, resulting in small, loose and not compact bunches. Overall a moderate harvest in terms of quantity, very healthy and of excellent quality.

Tasting notes

The wine is medium cherry red in colour, bright and intense with violet hints at the rim. The nose shows intense aromas of fresh fruits such as blackcurrants, blackberries and blueberries, complemented by subtle notes from the wine's time in oak, including spicy, toasted and balsamic touches. On the palate, the wine is structured and rounded with no angular components, it is full bodied and has well integrated fruits and oak. The finish is long with fine, well balanced tannins. A perfect match for a wide range of dishes, including stews, vegetables, rice, fish in sauce and all types of meat.

Recommended serving temperature 16-18°C.