

Viña Real Crianza 2020

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:** 2020
- **DOCa vintage rating:** Very good
- **Viña Real vintage rating:** Very good
- **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:** 13.9%
- **Volatile acidity:** 0.53
- **Total acidity:** 5.2
- **SO₂ Free/Total:** 32/85
- **pH:** 3.59
- **Total Polyphenols Index:** 63
- **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

2020 has been a "difficult" year. The weather adversities, such as the hail in June, have been joined this year by the uncertainty generated by the covid-19.

Overall, the 2020 campaign had a reduced harvest in some places of Rioja Alavesa, due to hail and rain during flowering time, but the grapes developed in an exceptional quality and health way, with good expectations to obtain aromatic wines, with great freshness and very positive organoleptic conditions.

In Viña Real, the harvest began on September 15th with white and red grapes from the lower areas of Rioja Alavesa (Laserna, Oyón), and ended on October 9th with grapes from the highest areas (El Villar de Alava - Labastida).

Tasting notes

Nice garnet color with violet hints. Intense on the nose, with fresh aromas of red fruits, liquorice and a perfect blend with aromas of vanilla, cinnamon and light toasted notes from its stay in barrel. On the palate it is round, balanced and with a fresh touch at the end that gives it liveliness with soft notes of pastry and spices. Perfect pairing with a wide range of dishes, including stews, vegetables, rice dishes, fish in sauce, and all kinds of meats. Recommended service temperature 16°C-18°C.