

Viña Real Barrel Fermented 2018

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:** White
- **Region of Production:** Rioja
- **Year:** 2018
- **DOCa Vintage rating:** Good
- **Grape varieties:** 100% Viura
- **Type of bottle:** Burgundy
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 13 %
- **Total Acidity:** 5.63
- **pH:** 3.35
- **Volatile Acidity:** 0.29
- **SO₂ Free/Total:** 27.2 / 100
- **Suitable for vegans**

Winemaking

Grapes were picked at optimal ripeness with manual selection in the vineyard. In the winery, the grapes underwent 6 to 8 hours skin contact in order to achieve better extraction of the aromatic compounds in the resulting wine. They were then pressed gently and the must transferred to new and once used French and American oak barrels where the fermentation took place for 15 or 20 days at a temperature of 6 to 20°C. Once completed, the wine remained on its fine lees with periodic battonage to enhance their suspension and contact. The wine was tasted weekly to follow its aromatic development and determine the best time to rack off the lees and then bottle.

Vintage / Harvest Description

The 2018 harvest began at Viña Real on the 1st October and ended on the 26th October. Given the adverse weather conditions of this year's harvest, timing of key tasks in the vineyard was critical to obtaining high quality grapes. The harvest began with a dry autumn, following one of the worst droughts in history, and winter began with long awaited rains, cold spells, frost and snow, which were common in past years. There then followed a cold, wet spring and a warm summer.

Considering that this was a year with high rainfall, the harvest took place calmly and selectively.

Tasting notes

Bright pale yellow color.

Good nose, very clean and complex where we find aromas of pear, apple, white currant intertwined with toasted aromas of fine and delicate wood.

To the palate it is a soft entry wine and marked by a kind tannin, which ends in an elegant acidity that gives a fresh and very interesting aftertaste.

The ideal pairing for white meat, fish, pasta and rice.
Service temperature 8-10°C.

