

# Viña Real

## Barrel fermented

### 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:** White
- **Region of production:** Rioja
- **Year:** 2019
- **DOCa vintage rating:** Excellent
- **Grape varieties:** 100% Viura
- **Bottle type:** Burgundy
- **Bottle size:** 75cl.
- **Aging:** 5 months in Hungarian oak barrels

#### *Analytical data*

- **Alcoholic volume:** 13%
- **Volatile acidity:** 0.30
- **Total acidity:** 5.7
- **SO<sub>2</sub> Free/Total:** 25.6/99
- **pH:** 3.3
- **Suitable for vegans**

#### *The vineyard*

The vines for this Viura wine are 20 years old and come from various plots around Rioja Alavesa, mainly from Elciego and Laguardia. The soils are of cool chalky clay and the vines are bush trained and trellised.

#### *Winemaking*

The grapes were hand-picked at optimum ripeness. Once in the winery, they were held at 10°C for 12 hours on their skins in order to extract more aromatic compounds and obtain better aromatic profile in the finished wine. Afterwards, a small pneumatic press was used to separate different fractions and qualities of must. The free-run juice is used for making this wine, which is fermented Hungarian oak barrels of differing capacities and ages (between 1 and 3 years old).

Once the alcoholic fermentation ended, the wine remained in barrel with its fine lees which were kept in suspension through battonage. Weekly tasting of the wine allowed us to keep track of its development and decide the best time to end lees contact. At this point, the wine was racked, clarified and filtered before bottling.

#### *Vintage / Harvest description*

The harvest at Viña Real began on the 23rd September and ended on the 12th October, this being slightly earlier than average due to the low yields.

The health of the vineyards was very good thanks to favorable weather throughout the growing season. Temperature variation and some rainfall during flowering and fruit set caused poor fruit set. This led to fewer grapes being produced in loosely packed bunches resulting in a moderately sized harvest of very healthy, excellent quality grapes.

#### *Tasting notes*

Bright pale yellow color.

Aromas of ripe fresh fruit, apple, pear and banana, in perfect balance with the aromas of sweet spices that come from fermentation and later stay in the barrel.

On the palate it is a soft, greasy, very round entry wine with an elegant pastry finish.

The ideal pairing for white meat, fish, pasta and rice.

Service temperature 8-10°C.