

Viña Real

Barrel fermented

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:** White
- **Region of production:** Rioja
- **Year:** 2020
- **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:** 0.33
- **Total acidity:** 5.27
- **SO₂ Free/Total:** 25.6/99
- **pH:** 3.35
- **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

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

Bright and clear pale yellow in color.

On the nose it presents a good balance between the aromas coming from the variety and those coming from its stay in the barrel such as floral, fruity aromas of apple, pear and ripe banana together with pastry spices and light notes of aromatic herbs.

On the palate it is a wine with a tasty entry, round and silky pass and a long and fresh finish.

Pairing recommended white meat, fish, pasta and rice.

Service temperature 8-10°C.