

VIÑA REAL BARREL FERMENTED 2023

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.

Viña Real

Type of wine: White, barrel fermented

Region of production: Rioja Alavesa

Year: 2023

DOCa vintage rating: Very good

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Grape varieties: 100% Viura

Type of bottle: Burgundy

Bottle size: 75cl.

Ageing and barrel type:

5 months in Hungarian and French oak barrels

Alcoholic volume: 12.5%

pH: 3.30

SO₂ Free/Total: 29.6/96

Total acidity: 5.15

Volatile acidity: 0.23

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 and French 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 year 2023 posed significant challenges. Following a very dry late spring, rainfall in June alleviated the water stress on the vines. Summer unfolded with seasonally typical temperatures until August 20th, when an intense and prolonged heatwave disrupted and halted the vines' development. Over time, and thanks to late-summer rains, the vineyards gradually recovered. We conducted a highly selective harvest, picking grapes based on meticulous ripening checks. The white grape harvest at Viña Real commenced on September 13th and concluded on October 7th.

Tasting notes

Brilliant pale straw-yellow color with subtle steely highlights at the rim. The aroma reveals intriguing complexity, showcasing a wide array of white flowers and sweet fruits like banana, pineapple, and apple. These are beautifully complemented by notes derived from barrel aging. On the palate, it offers a smooth entry, gliding effortlessly with a delicate and elegant structure that delivers a long, evolving finish, enhanced by nuanced spicy undertones. Pairing it with white meats or fish in sauce will perfectly highlight the qualities of this exceptional wine.

Recommended serving temperature 8-10°C.