

VIÑA REAL BARREL FERMENTED 2024

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: 2024

Grape varieties: 100% Viura

Type of bottle: Burgundy

Bottle size: 75cl.

Ageing and barrel type:

5 months of ageing in Hungarian and French oak barrels of different capacities and between 1 and 3 years of age.

Alcoholic volume: 13%

pH: 3.33

SO₂ Free/Total: 27/90

Total acidity: 5.1

Volatile acidity: 0.33

Suitable for vegans



The vineyard

The grapes for this white wine come from 20-year-old vineyards located in various areas of Rioja Alavesa, primarily Elciego and Laguardia. The soils are fresh and clay-limestone in composition. The Viura vines are cultivated both in bush and trellis training systems.

Winemaking

Manual selection of the grapes is carried out in the vineyard at their optimal ripeness. Once in the winery, the grapes are kept at 10°C and macerated with their skins for 12 hours to enhance aromatic extraction. A gentle pneumatic press then separates the different must fractions. Only the free-run juice is used to produce this wine. Fermentation takes place in Hungarian and French oak barrels of various capacities and ages (between 1 and 3 years).

After fermentation, the wine remains on its fine lees in barrel, with regular bâtonnage to keep them in suspension. Weekly tastings guide the evolution and determine the ideal moment to end the lees ageing. The wine is then racked, clarified, filtered, and bottled.

Vintage / Harvest description

The 2024 growing season was marked by a warm March, which led to budbreak being about 10 days early. This was followed by cooler, wetter conditions in April and May, slowing vegetative growth and delaying veraison by 10 to 15 days depending on the location.

Yields were especially low due to poor bud fertility and irregular fruit set caused by cold temperatures, low sunlight, and rain during flowering.

It was one of the smallest harvests in recent years, second only to 2017.

Despite the challenging weather, the vines remained in good health throughout the season. The unstable conditions accelerated harvest decisions, and the reduced yields ultimately resulted in high-quality grapes.

White grape harvest at Viña Real began on September 18 and concluded on October 6.

Tasting notes

Pale yellow in colour.

Intense and expressive on the nose, offering vibrant fruit notes of apple, banana, and pineapple, layered with balsamic hints, aniseed, and sweet spices from barrel ageing.

On the palate, it is well-balanced and smooth, with a subtle creaminess that gives way to a fresh, fruity, and lingering finish.

Ideal pairing with cheeses, white meats, and fish, whether grilled or in sauce.

Recommended serving temperature: 8–10°C.