

# Viña Real Gran Reserva 2013

- 92 points James Suckling
- 93 points Tim Atkin

*The first Viña Real wines were launched in 1920.*

*They were produced from grapes grown around Elciego, in the heart of the Rioja Alavesa winemaking region.*

*These wines seamlessly blended the personality, character and elegance of this region with the balance and roundness of an outstanding elevage at our estate.*



- **Type of wine:** Red
- **Region of Production:** Rioja
- **Year:** 2013
- **DOCa Vintage rating:** Good
- **CVNE vintage rating:** Standard
- **Grape varieties:** 95% Tempranillo, 5% Graciano
- **Type of bottle:** Burgundy
- **Bottle size:** 1.5l., 75cl.

## *Analytical data*

- **Alcoholic volume:** 13.50 %
- **Total Acidity:** 5.80
- **pH:** 3.59
- **Suitable for vegans**
- **Volatile Acidity:** 0.62
- **SO<sub>2</sub> Free/Total:** 24 / 86
- **Total Polyphenols Index:** 69

## *Winemaking*

Made from high quality, hand harvested grapes from our best plots in Rioja Alavesa. Fermentation took place in stainless steel tanks at controlled temperatures and with frequent “delestages” in order to achieve careful extraction of tannins and color. Malolactic fermentation took place in French and American oak barrels following which the wine was manually racked to allow the wine to stabilize and fall bright naturally. After ageing in barrel (70% French and 30% American) for approximately 2 years, the wine was bottled and held in our cellars for a minimum of 3 years, during which the wine achieved its characteristic silkiness and elegance.

## *Vintage / Harvest Description*

The 2013 vintage was unusual weather-wise in Rioja Alavesa, having much higher average rainfall than the preceding years and with a cold spring.

This situation continued until June, causing flooding in some vineyards, and as a result, flowering and fruit set were very irregular. Harvest was then later and smaller than normal, lasting from the 7<sup>th</sup> to the 28<sup>th</sup> October. It was slow and gradual, requiring great care and selection in the vineyard to collect only those grapes which had ripened perfectly while excluding bunches affected by mildew and oïdium.

The small production assured good quality at the end of the harvest. In general terms, wines of this vintage are special because of their increased acidity and freshness compared with previous vintages.

## *Tasting notes*

Medium intensity, ruby red colour with cherry hints.

The nose is very elegant highlighting oaky and spicy notes together with hints of ripe red fruits.

On the palate the wine is full bodied and lively with great structure and fresh acidity. The tannins are fine, polished and well integrated. The wine has great character and personality, and is complex with a long finish.

Recommended service temperature: 18°C.