

Viña Real

Gran Reserva

2014

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:** Gran Reserva
 - **Region of Production:** Rioja
 - **Year:** 2014
 - **Viña Real vintage rating:** Good
 - **Grape varieties:** 95% Tempranillo, 5% Graciano
 - **Bottle type:** Burgundy
 - **Bottle size:** 1.5l., 75cl.
 - **Bottling date:** June 2017
 - **Ageing and barrel type:** 24 months in French and American oak barrels
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Analytical data

- **Alcoholic volume:** 13.75%
 - **Volatile acidity:** 0.6
 - **Total acidity:** 5.7
 - **SO₂ Free/Total:** 25/93
 - **pH:** 3.56
 - **Total Polyphenols Index:** 64
 - **Suitable for vegans**
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The vineyard

Viña Real has traditionally been made from grapes sourced in Laguardia and Elciego, from our vineyards including San Ginés and Castejones to which in recent years we have added grapes from our own plots in Labastida. All are small parcels at between 500 and 650 m altitude, whose soils are mainly chalky clay, although there are also some sandy areas, and the vines are bush trained and planted on south facing slopes.

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 between 28 °C - 30°C, where frequent “delestages” take place in order to achieve careful extraction of tannins and colour. The wine was then aged for a minimum of 24 months in new and 1 year used French and American oak barrels, where it is raked manually every 4 months during the first year and spacing the frequency the second year. Before bottling, the wine is clarified to obtain greater cleanliness, silkiness and shine. In bottle the wine achieves the roundness necessary during a minimum period of 3 years. The wine will reach its fullest potential many years later.

Vintage / Harvest description

The growing season lasted 182 days. The year 2014 brought us a complicated harvest with many obstacles that had to be overcome in order to reach a homogeneous and appropriate maturity for high quality wines. The veraison period for our vineyards of Viña Real began in 2014 with a hot, dry summer, especially during August, which made us expect a historic harvest at the beginning of September. But the month of September, with days of heavy rain, already foreshadowed inequalities in the maturity of the grapes. Another year shows that thanks to the dedication to work in the vineyard we have achieved homogeneous, very high quality. Harvest at Viña Real started on September 29th and finished October 21st.

Tasting notes

The wine is bright and medium-deep garnet in colour. It shows great aromatic intensity and complexity. Aromas typical of Tempranillo harmonise with those of ageing, toasted and balsamic notes, so giving the wine its typicity. On the palate, the wine is round, structured, with good integration of the barrel ageing notes, and ripe black fruits. Its finish is long. All of this contributes to our 2014 Viña Real's elegance, which characterises a great wine with long ageing potential.