

Viña Real

Gran Reserva

2016

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 elevation at our estate.



- **Type of wine:** Gran Reserva
- **Region of Production:** Rioja
- **Year:** 2016
- **Viña Real vintage rating:** Very good
- **Grape varieties:** 95% Tempranillo, 5% Graciano
- **Bottle type:** Burgundy
- **Bottle size:** 1.5l., 75cl.
- **Bottling date:** March 2019
- **Aging and barrel type:** 24 months in French and American oak barrels

Analytical data

- **Alcoholic volume:** 13.8%
- **Volatile acidity:** 0.54
- **Total acidity:** 5.6
- **SO₂ Free/Total:** 25/85
- **pH:** 3.56
- **Total Polyphenols Index:** 71
- **Suitable for vegans**

The vineyard

Viña Real has 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 of more than 35 years old, at between 500 and 650 m altitude, whose soils are mainly chalky clay, although there are also sandy ones, poor in organic material, 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 with native yeasts at controlled temperatures between 28 °C - 30°C. Both the filling tanks for alcoholic fermentation and the filling barrels are done by gravity. 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 racked 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 2016 harvest was characterised by good weather and increased production expectations after a cycle marked by drought and high summer temperatures. Overall, the weather favored a satisfactory growing season with the absence of significant diseases or insects, and which lead to the grapes being in excellent health until the harvest was completed.

The harvest at Viña Real began on the 5th and ended on the 25th October, this being slightly later than previous years.

Tasting notes

Vivid and bright ruby-red in colour with garnet rims and high colour layer. Very intense and complex on nose highlighting notes from its barrel aging (coffee, spices, toasted, balsamic) well combined with aromas of ripe red and black fruits and dried fruits.

A very smooth, unctuous wine in the mouth, evolving towards an intense, structured and long-lasting finish with a certain acidity that gives it freshness. At all times a sweet tannin is appreciated, perfectly integrated.

It will evolve very positively in the bottle, having a long life ahead.