

Viña Real Rosado 2019

The first Viña Real wines were launched in 1920. They were produced from grapes grown around Elciego in the heart of the Rioja Alavesa province and in which the personality, character and elegance of this region blend seamlessly with the balance achieved through perfect ageing.



- **Type of wine:** Rose
- **Region of production:** Rioja
- **Year:** 2019
- **DOCa vintage rating:** Excellent
- **Viña Real vintage rating:** Excellent
- **Grape varieties:** 70% Viura, 30% Tempranillo and Garnacha
- **Type of bottle:** Burgundy
- **Bottle size:** 75cl.

Analytical data

- **Alcoholic volume:** 12.5%
- **Volatile acidity:** 0.30
- **Total acidity:** 5.0
- **SO₂ Free/Total:** 24/88
- **pH:** 3.3
- **Suitable for vegans**

The vineyard

These Viura, Garnacha and Tempranillo vines are between 8 and 15 years old, some bush trained, some trellised and grown in Rioja Alavesa, mainly in Elciego and Laguardia. The soils are cool clay and are to be found on a wide range of orientations.

Winemaking

Harvest took place when the Garnacha, Tempranillo and Viura grapes were at a point of perfect ripeness, the aim being to obtain a wine with moderate alcohol content, good fruit expression and balanced acidity. They were transferred into stainless steel vats and, following several hours of skin contact, the vats were drained by gravity, without pressing the grapes, to release the must. This was then fermented at controlled temperature, around 16°C, for 20-25 days. In this way the primary aromas of the grapes were retained. Once the alcoholic fermentation has finished the wine is clarified, filtered and can be bottled.

Vintage / Harvest description

The harvest began at Viña Real on the 23rd September and ended on the 12th October.

The growing season was a healthy one in both Rioja Alta and Rioja Alavesa.

There was a slight reduction in fruit set due to variations in temperature and some rain, and, consequently, smaller bunches of loosely packed grapes developed, which considerably increased their final quality. Subsequent grape ripening was slightly later than the previous year but low yields lead to early ripening, so leading to similar harvest dates. Harvest took place calmly and gradually, permitting a high level of selection in both vineyard and winery.

Tasting notes

Attractive pale rose in colour with glints of salmon.

The nose shows an elegant aromatic complexity, with notes of stone fruits such as peach and apricot, combined with floral hints and with depth from red fruits.

The palate is appetising and elegant, with a long, fruit driven finish. This is a delicate wine which can be enjoyed at any time, with or without food.

Food matching suggestions include all types of fish, salads and pasta. Recommended serving temperature 8-10°C.