

Vina Real Bakeder

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alavesa

CEPAGE: 100% Tempranillo

WINEMAKING: Temperature controlled in small stainless steel vats for 18 days. Malolactic fermentation in concrete tanks.

AGING: Aged for 11 months in French oak barrels

ANNUAL PRODUCTION: 2,000 cases

THE STORY

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. These vineyards, to this day are still controlled by Viña Real and continue to border the 'Camino Real' or 'Royal Drive'; hence the origin of the Viña Real name. The Viña Real wines are modern in structure, balanced and elegant, with a potential for very long ageing in bottle, this last being the main characteristic of the Rioja Alavesa province. With its perfect blend of Cvne's more than 125 years of tradition and expertise and the most innovative winemaking methods, Viña Real has established itself at the forefront of the wine industry.

THE ADJECTIVES

AROMAS / FLAVORS: Cherry red, violet nose, intense, tense, youthful. Aromatic, fresh red fruit, some licorice

MOUTHFEEL: long finish, easy to drink

THE SELLING POINTS

A tribute to how Vina Real was in 1920s. Terroir driven wine

SUSTAINABILITY: Organic In Practice, Sustainable In Practice

