

Vina Real Crianza Tinto

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 90% Tempranillo, 4% Grenache, 3% Graciano, 3% Carignan

WINEMAKING: De-stemmed grapes transferred to stainless steel vats for alcoholic and malolactic fermentation.

AGING: 14 months in French and American oak.

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

OVERALL: Enjoyable & Fresh

AROMAS / FLAVORS: Red fruit, bitter cherry, and smoke.

MOUTHFEEL: Fine & Polished

THE SELLING POINTS

PAIRINGS: Lamb or pork with red peppers, pimenton, garlic, and saffron

