

Vina Real Reserva

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

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

WINEMAKING: Following pre-fermentation cold maceration, alcoholic fermentation takes place in gravity-fed (with a bridge crane) stainless steel tanks at a controlled temperature of 28-30°C. During fermentation, remontage and delestage are carried out, with tastings to determine the ideal time for running off (also gravity led) into concrete tanks.

AGING: 22 months new French & American barrels; 18 months bottle

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: Rich & Balanced

AROMAS / FLAVORS: Dark fruits and warm spices, a hint of pepper.

MOUTHFEEL: Gentle & Lingering

THE SELLING POINTS

AWARDS: 92pts Tim Atkin

