

FUNDADA EN 1879



Grapes
100% Viura

Region/Appellation
Rioja

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.32

Total Acidity
5.44 g/l

Drinking Window
2024 - 2026

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
22/12/2024

Viña Real Barrel Fermented Blanco 2020 6x75cl

Winemaker Notes

Bright and clear pale yellow in color. On the nose it presents a good balance between the aromas coming from the variety and those coming from its stay in the barrel such as floral, fruity aromas of apple, pear and ripe banana together with pastry spices and light notes of aromatic herbs. On the palate the fresh fruit is to the fore with balanced silkiness on the mid-palate and a long, fresh finish.

Vineyard

The vines for this Viura wine are 20 years old and come from various plots around Rioja Alavesa, mainly from Elciego and Laguardia. The soils are of cool chalky clay and the vines are bush trained and trellised.

Winemaking

The grapes were hand-picked at optimum ripeness. Once in the winery, they were held at 10°C for 12 hours on their skins in order to extract more aromatic compounds and obtain better aromatic profile in the finished wine.

Afterwards, a small pneumatic press was used to separate different fractions and qualities of must. The free-run juice is used for making this wine, which is fermented Hungarian oak barrels of differing capacities and ages (between 1 and 3 years old). Once the alcoholic fermentation ended, the wine remained in barrel with its fine lees which were kept in suspension through battonage. Weekly tasting of the wine allowed us to keep track of its development and decide the best time to end lees contact. At this point, the wine was racked, clarified and filtered before bottling.

Vintage

2020 has been a "difficult" year. The weather adversities, such as the hail in June, have been joined this year by the uncertainty generated by Covid-19. Overall, the 2020 campaign had a reduced harvest in some places of Rioja Alavesa, due to hail and rain during flowering time, but the grapes developed exceptional quality and in good health, with good expectations to obtain aromatic wines, with great freshness and very positive organoleptic conditions. In Viña Real, the harvest of white grapes began on September 15th and ended on the 22nd.

Food match

Grilled and Roasted White Meats

Fresh Dover sole in a lemon butter reduction.



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