

FUNDADA EN 1879



Grapes  
100% Viura

Region/Appellation  
Rioja

Alcohol by volume  
13.00%

Residual Sugar  
less than 2 g/l

pH  
3.3

Total Acidity  
5.4 g/l

Tasting Guide



Tasting note printed  
22/12/2024

# Viña Real Barrel Fermented Blanco 2021 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

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favourable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields the grapes improved significantly with this rainfall.

## Food match

Grilled and Roasted White Meats

Fresh Dover sole in a lemon butter reduction.

