

FUNDADA EN 1879



Grapes

90% Tempranillo

10%: Garnacha, Mazuelo,
Graciano

Region/Appellation

Rioja

Alcohol by volume

13.50%

Residual Sugar

1.5 g/l

pH

3.42

Total Acidity

5.75 g/l

Drinking Window

2024 - 2032

Tasting Guide



Light Medium Full

Tasting note printed

03/07/2024

Viña Real Crianza 2018 3 x Magnums 3x150cl

Winemaker Notes

Aromatic intensity with forest fruits such as blackberries and wild cranberries intermingled with black liquorice, vanilla and nutmeg from time spent in oak. The perfect balance of tannin and acidity.

Vineyard

Wine made from grapes from the Rioja Alavesa area harvested Hand and processed in Vina Real.

Winemaking

Grapes were destemmed and fermented in stainless steel tanks for 10-12 days with temperatures between 26-28°C. Once malolactic fermentation is complete, the wine is placed in American and French oak barrels for 13-14 months.

Vintage

The 2018 harvest at Vina Real began on 1st and ended on 26th October. The year began with a dry autumn, dragging out one of the worst droughts in recent years, but when winter arrived it brought much needed rain, cold weather, frosts and snowfalls, which all used to be much more common. The spring that followed was cold and wet but was succeeded by a warm dry summer.

Food match

Grilled and Roasted Red Meats

Perfect with barbecued lamb



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