

FUNDADA EN 1879



Grapes

90% Tempranillo
10%: Garnacha, Mazuelo,
Graciano

Region/Appellation

Rioja

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.59

Total Acidity

5.2 g/l

Tasting Guide



Tasting note printed

22/12/2024

Viña Real Crianza 2020 2020

6x75cl

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

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 the covid-19 outbreak. 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 in an exceptional quality and healthy way. There are good expectations to obtain aromatic wines, with great freshness and very positive organoleptic conditions.

Food match

Grilled and Roasted Red Meats

Perfect with barbecued lamb

