

FUNDADA EN 1879



#### Grapes

95% Tempranillo

5% Graciano

#### Region/Appellation

Rioja

#### Alcohol by volume

13.50%

#### Residual Sugar

less than 2 g/l

#### pH

3.56

#### Total Acidity

5.7 g/l

#### Drinking Window

2023 - 2035

#### Tasting Guide



#### Tasting note printed

27/07/2024

# Viña Real Gran Reserva 2014

## Winemaker Notes

Medium intensity, ruby red colour with cherry hints. The nose is very elegant highlighting oaky and spicy notes together with hints of ripe red fruits. On the palate the wine is full bodied and lively with great structure and fresh acidity. The tannins are fine, polished and well integrated. The wine has great character and personality, and is complex with a long finish.

## Vineyard

Made with high quality grapes harvested by hand from our best plots in Rioja Alavesa

## Winemaking

Fermentation took place in stainless steel tanks at controlled temperatures and with frequent "delestages" in order to achieve careful extraction of tannins and colour. Malolactic fermentation took place in French and American oak barrels following which the wine was manually racked to allow the wine to stabilize and fall bright naturally. After ageing in barrel (70% French and 30% American) for approximately 2 years, the wine was bottled and held in our cellars for a minimum of 3 years, during which the wine achieved its characteristic silkiness and elegance.

## Vintage

The 2014 harvest amount exceeds the previous two vintages. During the year, the climate was favourable, resulting in a vegetative cycle that allowed us to expect a good vintage. Both the summer months and the harvest time have been marked by more rain than expected. Again preventative treatments performed in our vineyards, such as thinning clusters and leaves, have allowed us to obtain good quality grapes.

## Food match

Grilled and Roasted Red Meats

Green pepper sauce, béarnaise sauce, goose liver, sweet and sour flavour combinations

