

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

5.6 g/l

Drinking Window

2024 - 2032

Tasting Guide



Light Medium Full

Tasting note printed

31/10/2024

Viña Real Gran Reserva 2016

6x75cl

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 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 2016 harvest was characterised by good weather and increased production expectations after a cycle marked by drought and high summer temperatures. Overall, the weather favoured a satisfactory growing season with the absence of significant diseases or insects, and which lead to the grapes being in excellent health until the harvest was completed. The harvest at Viña Real began on the 5th and ended on the 25th October, this being slightly later than previous years.

Food match

Grilled and Roasted Red Meats

Steak with green pepper or béarnaise sauce.

