

FUNDADA EN 1879



Grapes
Tempranillo
Garnacha
Mazuelo
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 - 2045

Tasting Guide



Tasting note printed
22/02/2025

Viña Real Reserva 2017 2015 3 x Magnums 3x150cl

Winemaker Notes

High and persistent aromatic intensity, highlighting forest fruits and liquorice the palate it presents itself as a structured wine, with body and vigorous tannins which indicate good ageing potential.

Vineyard

Carefully selected vineyards in the Alavesa sub-region of Rioja.

Winemaking

The alcoholic fermentation takes place in stainless steel tanks at a controlled temperature with a long maceration according to tastings and daily analysis. After the malolactic fermentation takes place, the wine is then transferred to a mix of American and French oak casks to mature, for up to 22 months, before being bottled. Once bottled, it will remain in our cellars to continue its maturation prior to release to the market.

Vintage

The 2015 harvest was one of the best in the last few years. The weather conditions were optimal during the vine cycle and there is excellent quality shown across the vineyards.

Food match

Grilled and Roasted Red Meats

Slow-Roasted Andalusian-Style Lamb and Potatoes

