

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
3.54

Total Acidity
5.7 g/l

Drinking Window
2024 - 2032

Tasting Guide



Light Medium Full

Tasting note printed
22/12/2024

Viña Real Reserva 2017

6x75cl

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

The plots are small and some are terraced, dry farmed and with bush trained vines in excess of 30 years old. The soils are mostly chalky clay with little organic matter, low yielding and of different orientations.

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 2017 harvest in Rioja Alavesa was marked by the effects of the heavy frost in April followed by drought, but although limited in volume, the wines show great diversity. The eventually exceptional quality of the grapes was promising. The region declared the earliest harvest in recent years, with one of the lowest production volumes but having excellent quality. The wines have great aromatic intensity and structure as well as good body and colour. Well managed canopies and solid viticultural practices were key factors in achieving impeccable grape quality. Picking began on the 12th September and ended on the 30th, this being the earliest harvest since the beginnings of Viña Real in 2001.

Food match

Grilled and Roasted Red Meats

Slow-Roasted Andalusian-Style Lamb and Potatoes

