

FUNDADA EN 1879



Grapes

70% Viura

30%: Tempranillo,
Garnacha

Region/Appellation

Rioja

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.33

Total Acidity

5.01 g/l

Drinking Window

2025 - 2025

Tasting Guide



Tasting note printed

22/02/2025

Viña Real Rosado 2022 6x75cl

Winemaker Notes

Attr0 salmon pink in colour with a rose pink rim. This is an aromatic wine, the nose revealing floral aromas along with peach, apricot and background notes of strawberry and citrus. Delicious, balanced palate, rounded with a lightly acidic aftertaste and a long, fruit-driven finish. An elegant wine which can be enjoyed at any time, with food or without.

Vineyard

The Viura, Garnacha and Tempranillo vines are between 8 and 15 years old, some bush trained and some trellised. The soils are cool clay and are to be found on a wide range of orientations.

Winemaking

Grapes were harvested at peak ripeness. The three varieties, garnacha, tempranillo and viura were placed in the vat and allowed several hours of cold maceration. Following this, the vat was gravity drained, without mechanical pressing, to produce a juice which was then fermented at a controlled temperature of 16C for 20-25 days. In this way, the all important primary aromas are maintained. The resulting wine was kept for a time at the winery before being released to the market.

Vintage

The harvest at Viña Real began with the Viura variety on September 7th and continued the 12th with the rest of the red grape varieties located in Laguardia and Laserna. Harvest ended on October 7th with vineyards in Elciego and Labastida; 9 days earlier than the harvest of 2021, and almost 2 weeks earlier than average for previous years. This was due to the very warm temperatures we experienced from May to the date of the harvest, and the lack of rainfall throughout the summer months.

Food match

Fish/Shellfish

Pairs well with all kinds of fish, salads and fine pasta.

