

FUNDADA EN 1879



#### Grapes

30% Viura  
50% Tempranillo  
20% Garnacha

Region/Appellation  
Rioja

Alcohol by volume  
13.00%

Residual Sugar  
less than 1 g/l

pH  
3.3

Total Acidity  
5.79 g/l

Drinking Window  
2024 - 2025

#### Tasting Guide



Tasting note printed  
21/12/2024

# Vina Real Rosado 2023 6x75cl

## Winemaker Notes

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

2023 was a complicated year from a climatic point of view. After a very dry end to spring, rainfall in June alleviated the water stress on the vines. The summer went by with temperatures in line with the season until 20 August. Then an intense and prolonged heatwave arrived, which destabilised and paralysed the development of the vines, the vegetation and the ripening of the grapes. Subsequently, the vineyards recovered little by little. We then carried out a very selective harvest, picking the grapes in some plots, waiting in other cases. Thanks to the work done by the whole team during the harvests we found the point of ripeness in the vineyard, where we looked for fruit, good acidity and balance for the production of the rosé.

## Food match

Fish/Shellfish

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

