

VIÑA REAL

CRIANZA 2021

In 1920 the first Viña Real wines were launched. These wines were produced from grapes grown around Elciego, in the heart of the Rioja Alavesa province.

Viña Real

Type of wine: Red

Region of production: Rioja Alavesa

Year: 2021

DOCa vintage rating: Very good

Viña Real vintage rating: Excellent

Grape varieties: 90% Tempranillo, 10% Garnacha, Mazuelo and Graciano

Type of bottle: Burgundy

Bottle size: 75cl., 1.5l.; 37.5cl., 18,75cl.

Ageing and barrel type: 13-14 months in French oak barrels

Alcoholic volume: 14%

pH: 3.6

SO₂ Free/Total: 32/88

Total Polyphenols Index: 62

Total acidity: 5.3

Volatile acidity: 0.52

Suitable for vegans



The vineyard

Viña Real is made from grapes grown in Rioja Alavesa where the people of the villages are dedicated almost totally to grape growing, this being a deep rooted tradition, passed down from generation to generation.

The grapes which make up Viña Real Crianza are sourced from our own vineyards in Laguardia and from our trusted providers in Rioja Alavesa who have supplied us for many years.

These are small plots with a diversity of soils and aspects. Some vineyards in the foothills at altitudes of 650 metres and others are on slopes at 400 metres. The oldest vines are bush trained and the younger also include some trellised vines which are Cordon Royat pruned. Harvesting is by hand.

Winemaking

De-stemmed grapes were transferred to stainless steel vats for the alcoholic fermentation during 10-11 days at temperature control between 26-28°C. Following completion of the malolactic fermentation, the wine was transferred to French and American used oak barrels where it aged for 13 to 14 months. During this period the wine is racked every 5-6 months to encourage ripening and proper organoleptic development.

Vintage / Harvest description

Harvest began on the 21st September for white and red grapes from the lower areas of Rioja Alavesa (Laserna, Oyón) and ended on the 16th October with the higher areas (El Villar de Álava – Labastida), one week later than in 2020.

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favourable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening.

The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential.

Tasting notes

Attractive garnet colour with purple hints on the meniscus. High aromatic intensity with forest fruits such as blackberries and wild blueberries, intermingled with black liquorice and aromas of vanilla and nutmeg from the barrel ageing. It has a smooth entry on the palate, with a balance between ripe tannins and the freshness typical of this wine. Long and persistent finish with hints of red fruits and sweet spices. Serving temperature between 15°C and 18°C.