

Viña Real Gran Reserva Especial 2017

The first Viña Real wines were launched in 1920.

They were produced from grapes grown around Elciego, in the heart of the Rioja Alavesa winemaking region.

These wines seamlessly blended the personality, character and elegance of this region with the balance and roundness of an outstanding elevage at our estate.



- **Type of wine:** Gran Reserva
- **Region of production:** Rioja Alavesa
- **Year:** 2017
- **Viña Real vintage rating:** Excellent
- **Grape varieties:** 95% Tempranillo, 5% Graciano
- **Bottle type:** Burgundy
- **Bottle size:** 1.5l., 75cl.
- **Bottling date:** March 2020
- **Aging and barrel type:** 24 months in French and American oak barrels

Analytical data

- **Alcoholic volume:** 13.95%
- **Volatile acidity:** 0.60
- **Total acidity:** 5.6
- **SO₂ Free/Total:** 25/85
- **pH:** 3.54
- **Total Polyphenols Index:** 73
- **Suitable for vegans**

The vineyard

A selection of our best vineyards in Laguardia and Elciego, our own vineyards such as San Ginés and Castejones, to which we have added other vineyards in Labastida in recent years.

All of them are small vineyards over 35 years old, located between 500 and 650 m above sea level, with mainly calcareous clay soils, although there are also sandy soils, bush vines, located on hillsides and facing south.

Winemaking

Made from high quality, hand harvested grapes from our best plots in Rioja Alavesa. Fermentation took place in stainless steel tanks with native yeasts at controlled temperatures between 28 °C - 30°C. Both the filling tanks for alcoholic fermentation and the filling barrels are done by gravity. The wine was then aged for a minimum of 24 months in new and 1 year used French and American oak barrels, where it is racked manually every 4 months during the first year and spacing the frequency the second year. Before bottling, the wine is clarified to obtain greater cleanliness, silkiness and shine. In bottle the wine achieves the roundness necessary during a minimum period of 3 years. The wine will reach its fullest potential many years later.

Vintage / Harvest description

The 2017 harvest in general in Rioja Alavesa was marked by the effects of the April frost and the drought, which meant that the volume was lower than in previous vintages.

These adverse conditions did not affect our selected vineyards in Elciego and Laguardia for the production of this Gran Reserva as they are located in sheltered and less frosty areas.

It is the earliest harvest of those collected in our Viña Real winery, as it was a slightly drier year, we obtained small, loose clusters, the production was lower and this factor brought forward the vegetative cycle in all its phases from sprouting to harvesting the grapes.

The harvest for this Gran Reserva began on September 12th and ended on September 30th.

Tasting notes

High layer of red-ruby color with hints of cherry. Very elegant on the nose, highlighting spicy and fine wood notes along with a touch of ripe fruit and liquorice. A very broad wine on the palate with great structure, volume and acidity still present. Very well integrated and polished noble tannin. It is a great wine, complex, long on the palate and with great potential for aging in the bottle. It is a wine with character and personality, persistent in the aftertaste.