

Viña Real Reserva 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 province and in which the personality, character and elegance of this region blend seamlessly with the balance achieved through perfect ageing.



- **Type of wine:** Red
- **Region of production:** Rioja Alavesa
- **Year:** 2017
- **Viña Real vintage rating:** Excellent
- **Grape varieties:** 90% Tempranillo, 10% Garnacha, Mazuelo and Graciano
- **Bottle type:** Burgundy
- **Bottle size:** 1.5l., 75cl., 50cl.
- **Bottling date:** March 2020
- **Ageing and barrel type:** 18 months in new and 1-use oak barrels

Analytical data

- **Alcoholic volume:** 13.9%
- **Volatile acidity:** 0.55
- **Total acidity:** 5.7
- **SO₂ Free/Total:** 30/102
- **pH:** 3.54
- **Total Polyphenols Index:** 68
- **Suitable for vegans**

The vineyard

Viña Real Reserva is made essentially from our own grapes grown in Rioja Alavesa, mainly from the villages of Laguardia and Elciego. Grapes from other adjoining municipalities have also been included for many decades in the make-up of this wine. 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

This wine is made from selected and hand harvested grapes. Alcoholic fermentation takes place in stainless steel vats that are filled by gravity with the help of a bridge crane.

The fermentation temperature is maintained between 28° and 30°C.

Pumping over and delestages take place during fermentation, determining through tastings the ideal moment for devatting, which is also carried out by gravity in concrete tanks.

The wine was then aged an average of 18 months in new and 1 year used oak barrels, where it is raked manually every 4 months during the first year.

Before bottling, the wine is clarified to obtain greater cleanliness, silkiness and shine. In bottle the wine achieves the roundness in which it will reach its fullest potential before release to market.

Vintage / Harvest description

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 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.

Tasting notes

Intense cherry red color with violet hints.

Complexity on the nose, where the spicy aromas of oak, vanilla, are mixed with hints of tempranillo varietal, floral, red fruits, blackberry bush and ripe fruit. On the palate it is a warm, broad and long wine, with adequate acidity and noble tannins. It is a complex wine, long on the palate, meaty and with a great potential for aging in the bottle.