

# Viña Real

## Gran Reserva

### 2015

*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.*



*Viña Real*

- **Type of wine:** Gran Reserva
- **Region of Production:** Rioja Alavesa
- **Year:** 2015
- **Viña Real vintage rating:** Excellent
- **Grape varieties:** 95% Tempranillo, 5% Graciano
- **Bottle type:** Burgundy
- **Bottle size:** 1.5l., 75cl.
- **Bottling date:** February 2018
- **Aging and barrel type:** 24 months in French and American oak barrels

#### *Analytical data*

- **Alcoholic volume:** 13.95%
- **Volatile acidity:** 0.65
- **Total acidity:** 5.9
- **SO<sub>2</sub> Free/Total:** 25/80
- **pH:** 3.55
- **Total Polyphenols Index:** 71
- **Suitable for vegans**

#### *The vineyard*

Viña Real has traditionally been made from grapes sourced in Laguardia and Elciego, from our vineyards including San Ginés and Castejones to which in recent years we have added grapes from our own plots in Labastida. All are small parcels at between 500 and 650 m altitude, whose soils are mainly chalky clay, although there are also some sandy areas, and the vines are bush trained and planted on south facing slopes.

#### *Winemaking*

Made from high quality, hand harvested grapes from our best plots in Rioja Alavesa. Fermentation took place in stainless steel tanks at controlled temperatures between 28 °C - 30°C, where frequent “delestages” take place in order to achieve careful extraction of tannins and colour. 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 raked 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 2015 harvest improves both quantitatively and qualitatively the results of the two previous harvests. After a vegetative cycle with a favorable climate and after fieldwork to preserve the state of health of the grape, the vineyard has presented an excellent vegetative situation at the end of the summer with expectations of a great harvest. We harvested 10 days in advance and the climatology that accompanied at all times to a very selective harvest. It culminated the good expectations which were forged in the beginning, which led into the elaboration of high quality wines. In Viña Real harvest started in advance the 15th September finishing the 6th October.

#### *Tasting notes*

Maroon color with nuances of cherry and hugh color layer. Very elegant and intense on nose with spicy notes, aromas of cocoa, vanilla and fine wood in which we appreciate a nice touch of ripe fruit in the aftertaste. A very wide wine in the mouth with a great structure and potential. It is noticed a noble and structured tannin. It is a complex, great wine, long in the mouth. It will evolve very positively in the bottle, having a long life ahead.