

Viña Real

• 91 Peñín Guide points

CRIANZA 2013

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. These vineyards, to this day are still controlled by Viña Real and continue to border the 'Camino Real' or 'Royal Drive'; hence the origin of the Viña Real name. The Viña Real wines are modern in structure, balanced and elegant, with a potential for very long ageing in bottle, this last being the main characteristic of the Rioja Alavesa province.

Name of Wine: VIÑA REAL
Type of Wine: Crianza
Region of Production: Rioja
Year: 2013
Vintage Rating: Good
Grape Varieties: 90% Tempranillo
10% Garnacha, Graciano and Mazuela

Bottle Type: Burgundy
Case / Bottle Size: C/6 and C/12 – 75 cl
C/12 – 37.5cl, Magnum 1.5l

Alcoholic Volume: 13,3 % Vol.
Total Acidity: 5,35 grs/l
pH: 3.58
Volatile Acidity: 0.55 grs/l
SO2 Free / Total: 30/98 ppm

WINEMAKING

Wine made from grapes from the Rioja Alavesa area harvested and processed manually in Viña Real. The destemmed grapes were placed in stainless steel tanks where alcoholic fermentation takes place for 10-12 days with temperature control between 26-28 ° C. The wine after malolactic fermentation happens to French oak barrels where it remains and American 13 - 14 months. The wine is raked barrel while in every 5-6 months to encourage proper ripening and organoleptic evolution.

VINTAGE / HARVEST DESCRIPTION

This campaign has been characterized by a delay in the development cycle to be the later of the century.

After a spring with low temperatures and high rainfall and after a short summer, it's time to start vintage Bodegas CVNE September 30 with a pre-selection of vineyards and the pleasant temperatures of October do provide for good performance of those vineyards hardest hit by the adverse weather. Vintage ends on October 31 with good expectations for the wines of this vintage.

TASTING NOTES

This wine shows shades of medium to deep shiny cherry colour. To the nose, intense aromas of ripe fruits (blackberries, blackcurrants) stand out, complemented with subtle hints of oak, vanilla and spices aromas.

To the palate, it shows structured and round with a good integration of fruitiness and oakiness. The aftertaste is marked by very well balanced tannins as well as by persistent spicy, toasty and balsamic aromas. A long stay in bottle is the finishing touch to this Rioja Alavesa wine's character.



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