

# Viña Real

## Barrel fermented

### 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:** White barrel fermented
- **Region of production:** Rioja Alavesa
- **Year:** 2021
- **DOCa vintage rating:** Very good
- **Viña Real vintage rating:** Very good
- **Grape varieties:** 100% Viura
- **Bottle type:** Burgundy
- **Bottle size:** 75cl.
- **Aging:** 5 months in Hungarian oak barrels

#### *Analytical data*

- **Alcoholic volume:** 12.9%
- **Volatile acidity:** 0.30
- **Total acidity:** 5.4
- **SO<sub>2</sub> Free/Total:** 30/99
- **pH:** 3.30
- **Suitable for vegans**

#### *The vineyard*

The vines for this Viura wine are 20 years old and come from various plots around Rioja Alavesa, mainly from Elciego and Laguardia. The soils are of cool chalky clay and the vines are bush trained and trellised.

#### *Winemaking*

The grapes were hand-picked at optimum ripeness.

Once in the winery, they were held at 10°C for 12 hours on their skins in order to extract more aromatic compounds and obtain better aromatic profile in the finished wine. Afterwards, a small pneumatic press was used to separate different fractions and qualities of must. The free-run juice is used for making this wine, which is fermented in Hungarian oak barrels of differing capacities and ages (between 1 and 3 years old).

Once the alcoholic fermentation ended, the wine remained in barrel with its fine lees which were kept in suspension through battonage. Weekly tasting of the wine allowed us to keep track of its development and decide the best time to end lees contact. At this point, the wine was racked, clarified and filtered before bottling.

#### *Vintage / Harvest description*

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 favorable 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.

Harvest of white grape began on the 21<sup>st</sup> September and ended on the 19<sup>th</sup> October.

#### *Tasting notes*

Pale yellow in color with greenish reminiscences. On the nose, we find primary aromas such as apple, banana and pineapple, as well as aromas from the stay in barrel, such as certain sweet spices. On the palate it is balanced and smooth with a soft but marked tannin, and a final acidity that makes the aftertaste long, balsamic and fruity.

Recommended pairing with cheeses, white meats and fish both in sauce and grilled.

Service temperature 8-10°C.