

VIÑA REAL ROSADO 2023

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.

Viña Real

Type of wine: Rosé

Region of production: Rioja

Year: 2023

DOCa vintage rating: pending

Viña Real vintage rating: pending

Grape varieties: 30% Viura,

50% Tempranillo,

20% Garnacha

Type of bottle: Burgundy

Bottle size: 75cl.

Alcoholic volume: 13%

pH: 3.30

SO₂ Free/Total: 26/64

Total acidity: 5.79

Volatile acidity: 0.32

Suitable for vegans



The vineyard

The Viura, Garnacha and Tempranillo grapes used for this wine come from vineyards that are between 8 and 15 years old, located in Rioja Alavesa, mainly in Elciego and Laguardia. Some are bush trained and some are trellised, with cool soils of clay, and with different orientations.

Harvest is carried out at the optimal moment of grape ripeness, with the aim of obtaining a wine of great fruity expression, balanced acidity and moderate alcohol.

Winemaking

These grapes were transferred into stainless steel vats and, following several hours of skin contact, the vats were drained by gravity. This was then fermented at controlled temperature, around 16°C, for 20-25 days. In this way the primary aromas of the grapes were retained. Once the alcoholic fermentation has finished the wine is clarified, filtered and can be bottled.

Vintage / Harvest description

2023 was a complicated year from a climatic point of view. After a very dry end spring, rainfall in June alleviated the water stress on the vines. The summer went by with temperatures in line with the season until 20 August, when an intense and prolonged heatwave arrived, which destabilized and paralyzed the development of the vines, the vegetation and the ripening of the grapes. Subsequently, the vineyards recovered little by little.

What was the harvest strategy? We carried out a very selective harvest, picking the grapes in some plots, waiting in other cases and thanks to the work done by the whole team during the harvests we found the point of ripeness in the vineyard, where we looked for fruit, good acidity and balance for the production of the rosé.

Tasting notes

Delicate pale pink in colour.

Elegant floral aromas and red fruit, soft notes of tart strawberry and fairground apple candies.

On the palate it has a smooth entry and mid-palate marked by roundness and balance, ending in a long fresh and fruity aftertaste.

Perfect wine to drink with or without accompaniment.

If we want to pair it, our advice is all kinds of salads, pastas and vegetables.

Serving temperature 8-10°C.