

# Viña Real

• 93 Peñín Guide points

## RESERVA 2010

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.

<b>Name of Wine:</b>	VIÑA REAL
<b>Type of Wine:</b>	Red Crianza
<b>Region of Production:</b>	Rioja Alavesa
<b>Year:</b>	2010
<b>Vintage Rating:</b>	Excellent
<b>Grape Varieties:</b>	90% Tempranillo 10% Garnacha, Graciano and Mazuelo
<b>Bottle Type:</b>	Burgundy
<b>Case / Bottle Size:</b>	C/6 and C/12 – 75 cl C/12 – 37.5cl, Magnum 1.5l
<b>Alcoholic Volume:</b>	13,55 % Vol.
<b>Total Acidity:</b>	5.80 grs/l
<b>pH:</b>	3.45
<b>Volatile Acidity:</b>	0.58 grs/l
<b>SO2 Free / Total:</b>	30/96 ppm



### WINEMAKING

The grapes, principally grown in the Rioja Alavesa sub-zone are carefully picked by hand when fully ripe, and only the healthiest bunches are selected. On arrival at the winery, the grapes are cooled and macerated, prior to the alcoholic fermentation, which is carried out in stainless steel tanks at a controlled temperature. The length of time the fermenting juice is kept in contact with the skins is determined by daily tasting and analysis, until the desired levels of colour and structure are reached. The young wine is then transferred to a mix of American and French oak casks to mature, for up to 2 years, before being bottled. Once bottled, it will remain in our cellars to continue its maturation prior to release to the market.

### VINTAGE / HARVEST DESCRIPTION

The evolution of the vineyard during the 2010 harvest has been very good as a whole. The excellent state of the crop is due to a favourable climate during the year. In comparisons to previous vintages, this one starts with punctuality and evolves slowly without incidence during October, allowing a selective harvest confirming the excellent maturity.

### TASTING NOTES

This wine shows a deep cherry red colour. Very elegant to the nose, with outstanding spicy and fine wood notes and a very expressive touch of very mature and stewed fruits. To the palate, it is a full-bodied wine with a solid structure, very complex, refined, with a long aftertaste and very round tannins that anticipate a long capacity for ageing.

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