

REAL DE ASÚA

TASTING NOTE

WINE:	REAL DE ASUA
CATEGORY:	COSECHA
VINTAGE:	2000
AREA OF PRODUCTION:	RIOJA ALTA
GRAPE VARIETIES:	TEPRANILLO 95%, GRACIANO 5%

TECHNICAL INFORMATION

ALCOHOL:	13%
TOTAL ACIDITY:	5.6
Ph:	3.63
VOLATILE ACIDITY:	0.69
FREE SULPHUR:	25
IPT:	65

PRODUCTION

In our very best vineyards in Villalba and Haro we constantly monitor the ripening of both the skins and the flesh of the grapes. This is performed by regular tasting of the grapes which allows us to determine the exact dates for harvesting. Our first selection is collected in small boxes and taken to the winery, where the grapes are spread onto a triage table, and a second selection is made. The grapes ferment in oak vats, where they remain, after fermentation for five weeks, at controlled temperatures, with carefully monitored pumping over and submersion of the cap to extract optimum colour and aromas from the skins.

THE VINTAGE/HARVEST

Following a rainy autumn with normal temperatures and little frost; the winter was marked by high temperatures with an average of 2°C. During the month of April the buds started to flower, a little early in respect to past years. The vintage was very long, finishing round the 7th of November. The total rain fall for the agricultural year was of 387 litres and a little less than in previous years. The harvest was summed up as a very good ripe year, with healthy grapes and classed as a good vintage by the Rioja DOC Consejo Regulador .

TASTING NOTE

This attractive deep plum coloured red has intense ripe, red fruit on nose, with spices and mocha/coffee notes and a touch of balsamics from the oak. A well balanced palate with ripe, fine tannins over a rich, meaty structure and a lingering, fine finish with good acidity and long lasting fresh tannins.