

Viña Real

TASTING NOTES

WINE:_____	Viña Real
CATEGORY:_____	Reserva
VINTAGE: _____	2001
BOTTLE TYPE/CAPACITY:_____	Burgundy /75cl
AREA OF PRODUCTION:_____	Rioja Alavesa
GRAPE VARIETIES:_____	90% Tempranillo, 10% of Garnacha, Graciano & Mazuelo

TECHNICAL INFORMATION:

ALCOHOL: _____	13,7%
TOTAL ACIDITY: _____	5,89 (g/l)
pH:_____	3.58
Volatile Acidity: _____	0.63 (g/l)
FREE/TOTAL SO ₂ : _____	28/95 (mg/l)

WINEMAKING:

The grapes, grown in the Rioja Alavesa sub-zone are picked carefully by hand, when fully ripe, selecting only the healthiest bunches.

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.

THE VINTAGE:

An excellent year in which weather conditions were perfect for winemaking. The year was disease free and the grapes came to ripeness with little human intervention. The total Rioja crop was 375 million kilos.

TASTING NOTE:

Deep Ruby and cherry red, with the lightest hint of a terracotta edge. Good intensity on the nose, with ripe autumn fruits, warm spices and elegant toasty oak. The palate is rich, warming and velvet, with good acidity and noble tannin. The vanilla from the oak is beautifully married with the raspberry fruit of the Tempranillo producing a fine, rich, complex palate and length of finish. The wine is balanced now, but has potential to improve.