

FUNDADA EN 1879



Grapes
100% Tempranillo

Region/Appellation
Rioja

Alcohol by volume
13.50%

Residual Sugar
1.8 g/l

pH
3.52

Total Acidity
5.67 g/l

Vegetarian
Yes

Vegan
Yes

Drinking Window
2021 - 2031

Tasting Guide



Tasting note printed
12/06/2021

Pagos de Viña Real 2015

Winemaker Notes

Attractive aromatic intensity with a great variety of black fruits and licorice complemented by fresh aromas from Atlantic forests such as cedar, clove, cigar leaves and roasted coffee.

Vineyard

The grapes come entirely from our own vineyard plots around the new Viña Real winery between Laguardia and Logroño. The grapes are initially selected in the vineyard then again on the sorting table in the winery to provide the high quality fruit for this special wine.

Winemaking

The varietal composition is 100% Tempranillo, brought to the winery in small plastic boxes then fermented in small vats to obtain the optimum control over the fermentation. Malolactic fermentation is carried out in 225 litre, new French oak vats and remains in barrel for an additional 18 months.

Vintage

The 2015 harvest was one of the best in the last few years. The weather conditions were optimal during the vine cycle and there is excellent quality shown across the vineyards.

Food match

Grilled and Roasted Red Meats

Great with lamb dishes

