

FUNDADA EN 1879



Grapes

100% Tempranillo

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

1.90 g/l

pH

3.58

Total Acidity

5.58 g/l

Drinking Window

2023 - 2040

Tasting Guide



Light Medium Full

Tasting note printed

27/04/2024

Pagos de Viña Real 2016

Winemaker Notes

Elegant, sumptuous and complex. Produced from the best old vine Tempranillo grapes which have been rigorously hand-selected.

Vineyard

Viticulture is traditional and done as naturally as possible. Vineyards are above 800m altitude on clay-chalk and sandy-loam soils in the region of Villalba de Duero, Burgos. Trellis vines planted in 2002.

Winemaking

Grapes are specifically selected firstly in the vineyard, followed by a table selection in the winery to give us the high quality fruit for this special wine. The grapes are only Tempranillo, brought to the winery in small boxes, and fermented in small oak vats, to give us optimum control over the fermentation. Malolactic fermentation is carried out in small, new french oak 225 litres casks, and it remains there 18 months more.

Vintage

In 2016, harvest in Vina Real started on the 5th October and finished on the 25th with excellent results in quality and quantity, even better than previous years. After a growing season marked by the drought and the high temperatures during the summer, gentle rainfalls arrived in September to help the ripening of the grapes. In general terms, weather conditions flourished the correct evolution of the vegetative cycle of the vineyard and the absence of pests or other diseases, which let the sanitary status be excellent until the end of the harvest.

Food match

Grilled and Roasted Red Meats

Great with lamb dishes

