

FUNDADA EN 1879



Grapes

100% Tempranillo

Region/Appellation

Rioja

Alcohol by volume

14.00%

Residual Sugar

2 g/l

pH

3.61

Total Acidity

5.77 g/l

Drinking Window

2023 - 2036

Tasting Guide



Light Medium Full

Tasting note printed

03/03/2024

Real de Asúa 2015

Winemaker Notes

This is a cherry coloured wine with bluish notes on the meniscus. It offers a wide range of aromas and we can find the fruits of the forest, highlighting blueberries and gooseberries, licorice and aromas from the ageing in French oak barrels, such as clove, smoked or roasted flavours, toffees, etc. When we taste it we discover an endless number of sensations. Its entrance is smooth with a step marked by a tannin which is perfectly balanced with the unctuousness of the wine. The aftertaste leaves a little hint of acidity which gives freshness and length, and some fruity flavours mixed with sweet spices in the end. In glass it evolves by expanding its aromatic variety.

Vineyard

Selection of the best grapes manually harvested from our vineyards in Rioja.

Winemaking

Fermented then left to macerate for several days before undergoing malolactic fermentation. The wine is aged in French and American oak barrels for at least 1 year before a period of rest in cellar.

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 grilled meats

