

FUNDADA EN 1879



Grapes  
100% Tempranillo

Region/Appellation  
Rioja

Alcohol by volume  
14%

Residual Sugar  
less than 2 g/l

pH  
3.6

Total Acidity  
5.52 g/l

Drinking Window  
2025 - 2045

Tasting Guide  
A B C D E  
Light Medium Full

Tasting note printed  
31/08/2025

# Real de Asúa 2020 6x75cl

## Winemaker Notes

Asúa is deep garnet in colour with bluish hints at the rim. The nose is complex and has an attractive aromatic intensity, with notes of forest fruits and liquorice integrated with aromas of coffee, vanilla, chocolate, spices and delicate smokiness from its time in barrel. The palate is ripe and structured, with silky tannins and an unctuous texture leading to a long and fruit driven finish.

## Vineyard

Wine made with grapes from the Carromaza vineyard (2.37 hectares) located in Villalba, a municipality of Rioja Alta. The vineyard is at an altitude ranging from 530m to 555m above sea level and its location on the slopes of the Sierra de Cantabria helps protect it from Atlantic influences of high winds and frosts. The vineyard is trellis-trained to protect it from the wind. The vineyard is dry and poor in organic matter but its clay-calcareous composition optimally retains the water and nutrients necessary for good grape ripening. The vineyard is oriented to the south with rainfall in this region at around 500mm/yr.

## Winemaking

Following fermentation the wine was left to macerate on its skins until the desired colour and structure were achieved. The malolactic fermentation was then completed, polishing the wine and fine-tuning its acidity. Ageing then took place in French and American oak barrels for 14 months after which the wine was bottled and then stored in our centenary cellars for 6 months prior to release to the market.

## Vintage

The 2020 vintage stood out due to the absence of frost and snow which, together with the mild temperatures, caused the harvest date to move forward an average of 15 days compared to the previous year. The moderate temperatures throughout the growing season, and above-average rainfall, contributed to higher yields from the vineyard and grapes that still maintain vivid flavour intensity and fresh acidity.

## Food match

Great with grilled meats



HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com