

FUNDADA EN 1879



Grapes
100% Viura

Region/Appellation
Rioja

Alcohol by volume
13%

Residual Sugar
less than 2 g/l

pH
3.3

Total Acidity
5.4 g/l

Drinking Window
2025 - 2025

Tasting Guide



Tasting note printed
08/01/2026

Viña Real Barrel Fermented Blanco 2022 6x75cl

Winemaker Notes

Bright and clear pale yellow in color. On the nose it presents a good balance between the aromas coming from the variety and those coming from its stay in the barrel such as floral, fruity aromas of apple, pear and ripe banana together with pastry spices and light notes of aromatic herbs. On the palate the fresh fruit is to the fore with balanced silkiness on the mid-palate and a long, fresh finish.

Vineyard

The vines for this Viura wine are 20 years old and come from various plots around Rioja Alavesa, mainly from Elciego and Laguardia. The soils are of cool chalky clay and the vines are bush trained and trellised.

Winemaking

The grapes were hand-picked at optimum ripeness. Once in the winery, they were held at 10°C for 12 hours on their skins in order to extract more aromatic compounds and obtain better aromatic profile in the finished wine. Afterwards, a small pneumatic press was used to separate different fractions and qualities of must. The free-run juice is used for making this wine, which is fermented Hungarian oak barrels of differing capacities and ages (between 1 and 3 years old). Once the alcoholic fermentation ended, the wine remained in barrel with its fine lees which were kept in suspension through battonage. Weekly tasting of the wine allowed us to keep track of its development and decide the best time to end lees contact. At this point, the wine was racked, clarified and filtered before bottling.

Vintage

The white grape harvest for our Viura grapes began on Wednesday 8 September in our vineyards in Laguardia and Laserna, 9 days earlier than in 2021 and almost 2 weeks earlier than the average for previous years. This advance was largely due to the very warm temperatures we had from May until the harvest date and the scarce rainfall throughout the summer months. In this context, ripening samples and grape tasting were especially crucial to make decisions and start the harvest at the right time in order to preserve the primary aromas, acidity and freshness in the production of this white wine.

Food match

Fresh Dover sole in a lemon butter reduction.

