

FUNDADA EN 1879



Grapes

90% Tempranillo

5% Graciano

3% Mazuelo

2% Garnacha

Region/Appellation

Rioja

Alcohol by volume

13.50%

Residual Sugar

1.8 g/l

pH

3.57

Total Acidity

5.3 g/l

Drinking Window

2023 - 2023

Tasting Guide



Tasting note printed

26/04/2024

Viña Real Crianza 2016

Winemaker Notes

Aromatic intensity with forest fruits such as blackberries and wild cranberries intermingled with black liquorice, vanilla and nutmeg from time spent in oak. The perfect balance of tannin and acidity.

Vineyard

Wine made from grapes from the Rioja Alavesa area harvested by hand and processed in Vina Real.

Winemaking

Grapes were destemmed and fermented in stainless steel tanks for 10-12 days with temperatures between 26-28°C. Once malolactic fermentation is complete, the wine is placed in American and French oak barrels for 13-14 months.

Vintage

Harvest 2016 was very unusual: a very late harvest date, characterized by good weather and high temperatures, which provided excellent conditions for tasty, healthy and very clean fruit of good quality, colour and structure.

Food match

Grilled and Roasted Red Meats

Perfect with barbecued lamb

