



Grapes

90% Tempranillo 10%: Garnacha, Mazuelo, Graciano

Region/Appellation Rioja

Alcohol by volume 13.50%

Residual Sugar 1.5 g/l

рΗ 3.42

Total Acidity 5.75 g/l

Drinking Window 2024 - 2026

Tasting Guide









Full

Medium Light

Tasting note printed 26/04/2024

Viña Real Crianza 2018 6x75cl

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.

Vinevard

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

The 2018 harvest at Vina Real began on 1st and ended on 26th October. The year began with a dry autumn, dragging out one of the worst droughts in recent years, but when winter arrived it brought much needed rain, cold weather, frosts and snowfalls, which all used to be much more common. The spring that followed was cold and wet but was suceeded by a warm dry summer.

Food match

Grilled and Roasted Red Meats

Perfect with barbecued lamb

