

FUNDADA EN 1879



Grapes

90% Tempranillo
10%: Garnacha, Mazuelo,
Graciano

Region/Appellation
Rioja

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.61

Total Acidity
5.6 g/l

Drinking Window
2024 - 2029

Tasting Guide



Light Medium Full

Tasting note printed
27/07/2024

Viña Real Crianza 2019

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.

Vineyard

Wine made from grapes from the Rioja Alavesa area harvested 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 harvest at Vina Real began on September 23rd and ended on the 12th of October, slightly ahead of average due to low yields. The vineyard's vegetative state was very good in terms of health due to the good weather conditions throughout the entire cycle. Temperature fluctuations and light rainfall during flowering and verason caused a low rate of fruit set, which reduced the quantity of grapes, resulting in small, loose and not compact bunches. Overall a moderate harvest in terms of quantity, very healthy and of excellent quality.

Food match

Grilled and Roasted Red Meats

Perfect with barbecued lamb

