



Grapes
90% Tempranillo

Region/Appellation
Rioja

Alcohol by volume
13.5%

Residual Sugar
less than 2 g/l

pH
3.6

Total Acidity
5.3 g/l

Drinking Window 2025 - 2026

Tasting Guide



Light Medium Full

Tasting note printed
28/01/2026

Viña Real Crianza 2021

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 weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favourable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields the grapes improved significantly with this rainfall.

Food match

Perfect with barbecued lamb

