

FUNDADA EN 1879



Grapes

95% Tempranillo

5% Graciano

Region/Appellation

Rioja

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.54

Total Acidity

5.6 g/l

Drinking Window

2025 - 2037

Tasting Guide



Tasting note printed

27/07/2025

Viña Real Gran Reserva 2017

6x75cl

Winemaker Notes

Medium intensity, ruby red colour with cherry hints. The nose is very elegant highlighting oaky and spicy notes together with hints of ripe red fruits. On the palate the wine is full bodied and lively with great structure and fresh acidity. The tannins are fine, polished and well integrated. The wine has great character and personality, and is complex with a long finish.

Vineyard

Made with high quality grapes harvested Hand from our best plots in Rioja Alavesa

Winemaking

Fermentation took place in stainless steel tanks at controlled temperatures and with frequent "delestages" in order to achieve careful extraction of tannins and colour. Malolactic fermentation took place in French and American oak barrels following which the wine was manually racked to allow the wine to stabilize and fall bright naturally. After ageing in barrel (70% French and 30% American) for approximately 2 years, the wine was bottled and held in our cellars for a minimum of 3 years, during which the wine achieved its characteristic silkiness and elegance.

Vintage

The 2017 harvest in Rioja Alavesa was marked by the effects of the early frost in April followed by drought, but although limited in volume, the wines show great diversity. The region declared the earliest harvest in recent years, with one of the lowest production volumes, and with an advanced vegetative cycle in all its phases, from budding to grape harvest. Picking began on September 12th and ended on the 30th, this being the earliest harvest since the beginnings of Viña Real.

Food match

Steak with green pepper or béarnaise sauce.

