

FUNDADA EN 1879



Grapes

100% Tempranillo

Region/Appellation

Rioja

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.55

Total Acidity

5.6 g/l

Drinking Window

2025 - 2045

Tasting Guide



Tasting note printed

27/07/2025

Viña Real La Virgen 2020

6x75cl

Winemaker Notes

A wide range of aromas including blackberries, blueberries, currants and liquorice are complemented by barrel-aged notes of clove, toffee and smoke. The palate is soft, with the tannins and unctuous texture in perfect harmony. A touch of acidity on the finish brings freshness, balance and length.

Vineyard

Grapes come from our own 40 years old vines from a small 2 hectares plot called LaVirgen, in the area know as San Cristóbal, in the village of Labastida, Rioja Alavesa. The plot has clay soils with river pebbles on the surface and is to be found in the foothills of a mountain called Toloño, protected from the north winds and south facing. Given its proximity to the "Rincón", the months of August and September are warm and sunny during the day, with a drop in night-time temperatures which helps to preserve the acidity in the grapes and slow down the ripening process.

Winemaking

The grapes are first selected in the vineyard and hand-picked into 20kg crates. A second selection took place in the winery. Fermentation of the gently crushed grapes with indigenous yeasts in small vats, with temperatures around 28°C, and with daily punching. This wine is 100% Tempranillo. The post-fermentation maceration lasts a few days after the fermentation is finished, and the moment of de-vatting is defined by tastings. Malolactic fermentation took place in French oak barrels where the wine remained with regular batonnage until being clarified and bottled. Aged for 12-months in oak barrels.

Vintage

In general, the 2020 vintage presented lower yield in some areas of Rioja Alavesa due to hail and rainfall at certain times during the flowering phase in Spring. Nevertheless, the harvest resulted in grapes entering the winery with exceptional quality and health conditions, meeting the expectations for obtaining aromatic wines, with great freshness and very positive organoleptic qualities. The grapes from La Virgen plot (Labastida) were harvested on October 4th.

Food match

Great with lamb dishes

