



Grapes
90% Tempranillo

Region/Appellation
Rioja

Alcohol by volume
13.5%

Residual Sugar
2.4 g/l

pH
3.51

Total Acidity
5.5 g/l

Drinking Window
2025 - 2036

Tasting note printed
28/01/2026

Viña Real Reserva 2016

6x75cl

Winemaker Notes

High and persistent aromatic intensity, highlighting forest fruits and liquorice the palate it presents itself as a structured wine, with body and vigorous tannins which indicate good ageing potential.

Vineyard

Carefully selected vineyards in the Alavesa sub-region of Rioja.

Winemaking

The alcoholic fermentation takes place in stainless steel tanks at a controlled temperature with a long maceration according to tastings and daily analysis. After the malolactic fermentation takes place, the wine is then transferred to a mix of American and French oak casks to mature, for up to 22 months, before being bottled. Once bottled, it will remain in our cellars to continue its maturation prior to release to the market.

Vintage

The 2016 harvest was characterised by good weather and increased production expectations after a cycle marked by drought and high summer temperatures. Overall, the weather favoured a satisfactory growing season with the absence of significant diseases or insects, and which lead to the grapes being in excellent health until the harvest was completed.

Food match

Slow-Roasted Andalusian-Style Lamb and Potatoes

