

FUNDADA EN 1879



#### Grapes

70% Viura

30%: Tempranillo and  
Garnacha

#### Region/Appellation

Rioja

#### Alcohol by volume

12.50%

#### Residual Sugar

less than 2 g/l

#### pH

3.37

#### Total Acidity

5.51 g/l

#### Drinking Window

2022 - 2025

#### Tasting Guide



#### Tasting note printed

27/07/2024

# Viña Real Rosado 2020

## Winemaker Notes

Attractive salmon pink in colour with a rose pink rim. This is an aromatic wine, the nose revealing floral aromas along with peach, apricot and background notes of strawberry and citrus. Delicious, balanced palate, rounded with a lightly acidic aftertaste and a long, fruit-driven finish. An elegant wine which can be enjoyed at any time, with food or without.

## Vineyard

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

## Winemaking

Grapes were harvested at peak ripeness. The three varieties, garnacha, tempranillo and viura were placed in the vat and allowed several hours of cold maceration. Following this, the vat was gravity drained, without mechanical pressing, to produce a juice which was then fermented at a controlled temperature of 16°C for 20-25 days. In this way, the all important primary aromas are maintained. The resulting wine was kept for a time at the winery before being released to the market.

## Vintage

2020 has been a "difficult" year. The weather adversities, such as the hail in June, have been joined this year by the uncertainty generated by the pandemic. Overall, the 2020 campaign had a reduced harvest in some places of Rioja Alavesa, due to hail and rain during flowering time, but the grapes developed in an exceptional quality and healthy way, with good expectations to obtain aromatic wines, with great freshness and very positive organoleptic conditions. In Vina Real, the harvest began on the 15th September with white and red grapes from the lower area of Rioja Alavesa (Laserna, Oyon), and ended on the 9th October with grapes from the highest areas (El Villar d Alava - Labastida).

## Food match

Fish/Shellfish

If you wish pair it can go with all kinds of fish, salads and fine pasta

